



## Cheesy Red Pepper Pesto & Sausage Tortelloni

with Garlic-Butter Green Beans

| This version of the recipe is customized with Italian chicken sausage.



20-30min



2 Servings



## What we send

- ¾ oz Parmesan <sup>7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 6 oz tomato paste
- 4 oz roasted red pepper pesto <sup>7</sup>
- 9 oz cheese tortelloni <sup>1,3,7</sup>
- ½ lb green beans
- ¼ oz fresh parsley
- ½ lb uncased Italian chicken sausage

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- garlic

## Tools

- box grater or microplane
- medium ovenproof skillet
- medium saucepan

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1100kcal, Fat 66g, Carbs 70g, Protein 62g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Coarsely grate **mozzarella** on the large holes of a box grater.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **sausage** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned, about 3 minutes.



### 4. Finish tortelloni bake

Stir **tortelloni and sauce**, then sprinkle **mozzarella** and **remaining Parmesan** on top. Broil on upper oven rack until cheese is melted and browned in spots, about 5 minutes (watch closely as broilers vary). Remove from oven and let stand for 5 minutes before serving.



### 2. Make sauce

Discard **all but 1 tablespoon oil** from skillet with **sausage**; lower heat to medium. Add **3 tablespoons tomato paste** and **1 teaspoon of the chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Stir in **½ cup red pepper pesto** and **2 cups water**. Bring to a boil, then remove from heat. Season to taste with **salt** and **pepper**.



### 5. Prep green beans

While **tortelloni** broils, trim ends from **green beans**. Coarsely chop **parsley leaves and stems** together. Set **1 tablespoon butter** out to soften at room temperature.



### 3. Bake tortelloni

Transfer **tortelloni** and **half of the Parmesan** to **sauce** in skillet, gently stirring to coat pasta in sauce. Cover skillet tightly with foil.

Bake on upper oven rack until pasta is tender and sauce is thickened slightly, about 15 minutes. Remove from oven. Switch oven to broil.



### 6. Cook green beans & serve

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **green beans** and **a pinch each of salt and pepper**; cook until tender and browned in spots, 4-5 minutes. Transfer **green beans** to a medium bowl; add **softened butter, parsley, and remaining chopped garlic**, tossing until butter is melted and coating green beans. Season to taste with **salt** and **pepper**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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