



Chicken & Tortelloni Florentine

with Marinated Tomatoes & Crispy Croutons



ca. 20min



2 Servings

We upped the ante on Florentine-style pasta by using a rich, velvety creamed spinach as the sauce's base. We promise that even the spinach-averse will gobble it up. The spinach and tortelloni are topped with a fresh tomato sauce, crispy croutons, and nutty Parmesan. Mangia!

What we send

- 1 shallot
- 1 tomato on the vine
- 1 mini French roll ¹
- 9 oz cheese tortelloni ^{1,3,7}
- 5 oz baby spinach
- 1 oz cream cheese ⁷
- ¾ oz Parmesan ⁷
- 10 oz pkg chicken breast strips

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet

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 790kcal, Fat 35g, Carbs 67g, Protein 57g



1. Prep fresh tomato sauce

Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low. Finely chop **about ¼ cup shallot**. Core and finely chop **tomatoes**. In a small bowl, combine tomatoes, 1 teaspoon of the chopped shallots, **1 tablespoon oil**, and **a generous pinch each of salt and pepper**. Let sit until step 6.

Pat **chicken** dry, then season all over with **salt** and **pepper**.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in same skillet over medium-high. Add **remaining chopped shallots** and cook, stirring occasionally, until golden, about 1 minute. Add **spinach** in large handfuls as it wilts. Toss until all is wilted, about 1 minute. Season to taste with **salt** and **pepper**.



2. Make croutons

Finely grate **Parmesan**, if necessary. Cut **roll** into very small cubes. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bread cubes** and cook, stirring occasionally, until golden and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet.



5. Make creamed spinach

Off the heat, add **cream cheese** and **¼ cup of the cooking water** to **spinach**. Cook over medium-low heat, stirring to melt completely. Stir in **¾ of the Parmesan** in large pinches to avoid clumping, and season generously with **pepper**.



3. CHICKEN VARIATION

Return water to a boil, add **tortelloni**. Cook, stirring gently, until al dente, 3-4 minutes. Reserve **⅓ cup cooking water**; drain tortelloni.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Wipe out skillet.



6. Finish tortelloni & serve

Add **tortelloni**, **chicken**, and **1-2 tablespoons of the cooking water** to **cream spinach**; cook over medium-low heat, turning to coat with **sauce**, until heated through, about 1 minute. Serve **tortelloni and spinach** topped with **fresh tomato sauce**, **croutons**, and **remaining Parmesan**. Enjoy!