

MARLEY SPOON



Tortelloni & Pesto Chicken Meatballs

in Brodo



30min



2 Servings

For a riff on Italian wedding soup, we use ground chicken to make light and tender meatballs that we flavor with Parmesan and pesto. The meatballs simmer in a flavorful chicken broth along with cheese tortelloni and fresh spinach. With grated Parmesan and a dollop of bright and herbal pesto over top, this is a nurturing meal all in one bowl (no wedding required!).

What we send

- garlic
- 1 yellow onion
- 3 oz carrots
- ¾ oz Parmesan ²
- 10 oz pkg ground chicken
- 1 oz panko ³
- 2 oz basil pesto ²
- 2 pkts chicken broth concentrate
- 9 oz cheese tortelloni ^{1,2,3}
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- medium Dutch oven or pot with lid

Cooking tip

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Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 37g, Carbs 70g, Protein 57g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **onion** and coarsely chop one half (save rest for own use). Halve **carrot** lengthwise and cut into ½-inch thick half moons. Finely grate **Parmesan**.



2. Prep meatball mixture

In a medium bowl, combine **ground chicken**, **½ cup panko**, **half of the grated Parmesan**, **half of the garlic**, **1 tablespoon pesto**, **½ teaspoon salt**, and **a few grinds of pepper**. Mix gently until evenly distributed.



3. Start soup

Heat **1 tablespoon oil** in a medium Dutch oven over medium-high. Add **onions** and **carrots**, season with **salt** and **pepper**; cook, stirring occasionally, until softened, 3-5 minutes (reduce heat if browning too quickly). Add **remaining garlic** and cook, stirring, until fragrant, about 30 seconds.



4. Build soup

Add **all of the chicken broth concentrate** and **5 cups water**; bring to a simmer.

Carefully form **12 meatballs**, about 1 tablespoon each, dropping meatballs in **simmering soup** as you work. Let simmer, partially covered, until meatballs are almost cooked through, about 10 minutes.



5. Cook tortelloni

Add **tortelloni** to **soup** and simmer until pasta is al dente, 2-4 minutes more. Stir in **spinach** until wilted. Season to taste with **salt** and **pepper**.



6. Serve

Spoon into bowls and top with **remaining Parmesan** and **pesto**. Enjoy!