



20-Min: Pesto Tortelloni

with Chicken & Pine Nuts



under 20min



2 Servings

Even with fast and simple meals there are quick tricks to elevate your dinner. We cook cheese tortelloni to al dente perfection and reserve the cooking water to turn basil pesto into a bright and silky sauce. Tender chicken breasts and baby spinach cook along with the sauce, then toasted pine nuts and grated Parmesan top it all off. Before you know it, this easy one-bowl meal is now a scrumptious and sophisticated one.

What we send

- ¾ oz Parmesan ²
- ½ oz pine nuts ³
- 9 oz cheese tortelloni ^{1,2,4}
- ½ lb pkg chicken breast strips
- 5 oz baby spinach
- 4 oz basil pesto ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet
- colander

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 53g, Carbs 49g, Protein 51g



1. Grate Parmesan

Bring a large saucepan of **salted water** to a boil.

Finely grate **Parmesan**.



2. Toast pine nuts

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **pine nuts** and toast, stirring, until just golden, 2-3 minutes (watch closely). Transfer pine nuts to a paper towel-lined plate. Reserve skillet.



3. Boil pasta

Add **tortelloni** to **boiling water**. Cook, stirring occasionally, until al dente, about 3 minutes. Reserve **¾ cup pasta water**, drain pasta, keeping tortelloni in colander.



4. Sear chicken

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

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook until browned and cooked through, 3-5 minutes, flipping halfway. Add **spinach** and cook until wilted, about 1 minute more.



5. Add pesto

To skillet with **chicken and spinach**, add **pesto** and **¾ cup of the reserved pasta water**. Bring to a simmer and season to taste with **salt** and **pepper**. Gently stir in **tortelloni** until coated in **sauce**. Thin sauce out with remaining pasta water, 1 tablespoon at a time, if necessary.

Transfer to serving bowls and top with **Parmesan** and **pine nuts**.



6. Serve

Enjoy!