Fast! Chicken & Pesto Tortelloni

with Spinach

⏱ under 20min · 🍴 2 Servings

Let's cut the prep! Homemade is always the goal, but it's not always easy! These days, time is tight, and everyone could use a helping hand. So, we're taking our most delicious, quick-cooking ingredients and creating recipes for those nights where completely cooked from scratch just isn't going to happen! Here, creamy basil pesto coats cheese-stuffed tortelloni, our own shredded chicken, and nutritious fresh spinach.

What we send

- 9 oz cheese tortelloni [2,1,3]
- ½ lb pkg ready to heat chicken
- 4 oz basil pesto [1]
- 5 oz baby spinach

What you need

- olive oil
- butter [1]
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 34g, Carbs 49g, Protein 48g

1. Cook tortelloni

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Gently break apart any **tortelloni** that are stuck together. Add to skillet in a nearly even layer; cook, without stirring, until golden-brown on the bottom, 1–2 minutes.

Carefully add **½ cup water**; immediately cover. Cook until tender, about 5 minutes (if water evaporates, add 2 tablespoons water at a time, as needed).

2. Add chicken

Meanwhile, break apart **chicken** into bite-sized pieces.

Add chicken and **1 tablespoon butter** to skillet with **tortelloni**. Cook over medium-high heat, stirring, until butter is melted, about 30 seconds.

3. Finish & serve

Add **¼ cup pesto** and cook, stirring, until **chicken and tortelloni** are coated, about 1 minute. Add **spinach** and **¼ cup water**. Cover and cook over medium-high heat until spinach is wilted and chicken is warmed through, about 2 minutes.

Season **chicken and pesto tortelloni** to taste with **salt** and **pepper**. Enjoy!

4. ...

Looking for more steps?

5. ...

You won't find them here!

6. ...

Enjoy your Martha Stewart & Marley Spoon meal!