

DINNERLY



Creamy Tortelloni with Chicken & Peas

Garlicky Panko & Parmesan



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy tortelloni? Personally, we'd choose B. This dish requires absolutely no prepwork—just toast the panko, cook the tortelloni, chicken and peas, and make the cream sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 1 oz panko ¹
- 9 oz cheese tortelloni ^{2,3,1}
- 5 oz peas
- ½ lb pkg chicken breast strips
- 1 oz cream cheese ³
- 2 (¾ oz) Parmesan ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour ¹

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 40g, Carbs 68g, Protein 53g



1. Toast panko

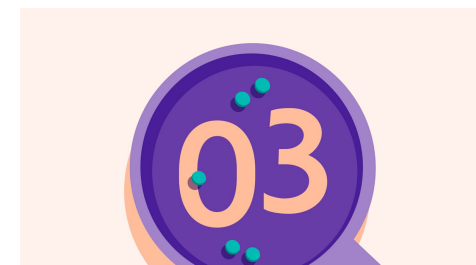
Bring a medium pot of **salted water** to a boil. Finely grate **all the Parmesan**, if necessary. Finely grate **1 teaspoon garlic**.

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **panko and ½ teaspoon of the grated garlic**; cook, stirring, until golden-brown, 3–4 minutes. Season to taste with **salt and pepper**. Transfer to a plate; wipe out skillet and reserve for step 3.



2. Boil pasta & peas

To pot with boiling **salted water**, add **tortelloni and peas**; cook until al dente, about 3 minutes. Reserve **¾ cup cooking water**, then drain. Set aside for step 4.



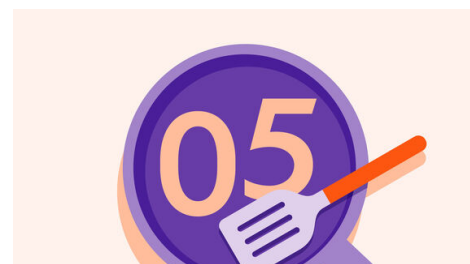
3. CHICKEN VARIATION

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in reserved 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. Transfer to a plate. Reserve skillet.



4. Make cream sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **remaining grated garlic and 1 teaspoon flour**; cook, stirring, until garlic is fragrant, about 30 seconds. Stir in **cream cheese and reserved cooking water** until smooth. Increase heat to medium-high; cook, whisking, until sauce is smooth and bubbling, about 2 minutes.



5. Finish & serve

To skillet with **cream sauce**, add **chicken, tortelloni, peas**, and **half of the Parmesan**; cook, stirring gently, until pasta is coated and sauce is the consistency of heavy cream, about 1 minute. Season to taste with **salt and pepper**.

Serve **creamy tortelloni** with **garlicky panko** and **remaining Parmesan** sprinkled over top. Enjoy!



6. Check us out!

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