MARLEY SPOON



Fast! Pesto Chicken Tortelloni Alfredo

with Spinach





Tender chicken breasts and succulent cheese tortelloni are a busy cook's secret weapons, both cooking in mere minutes. Here, we combine them in a rich and creamy Alfredo sauce along with fresh spinach and bright basil pesto. We first toast the tortelloni in butter until golden, and then gently simmer them with the chicken in Alfredo and grated Parmesan for this quick and hearty showstopper.

What we send

- 10 oz pkg chicken breast strips
- 9 oz cheese tortelloni 1,2,3
- ¾ oz Parmesan ²
- 10 oz Alfredo sauce ²
- 5 oz baby spinach
- 2 oz basil pesto ²

What you need

- · kosher salt & ground pepper
- · olive oil
- butter ²

Tools

- · medium skillet
- · microplane or grater

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

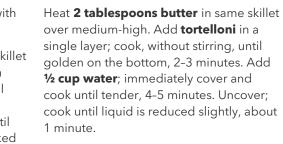
Calories 1040kcal, Fat 62q, Carbs 63g, Protein 60g



1. Cook chicken

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

Heat 1 tablespoon oil in a medium skillet over medium-high. Add chicken in an even layer; cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until chicken is browned in spots and cooked through, 2-3 minutes. Season to taste with **salt** and **pepper**; transfer to a plate.



Meanwhile, finely grate Parmesan, if necessary.



2. Cook tortelloni

Stir Alfredo sauce into skillet with

3. Make sauce

tortelloni. Add half of the Parmesan. stirring to incorporate. Bring to a simmer and cook, stirring occasionally, until sauce is slightly thickened, 1-2 minutes. Reduce heat to medium-low and stir in spinach, pesto, and 2 tablespoons water until spinach is wilted. Remove skillet from heat and season to taste with **salt** and **pepper**.



4. Finish & serve

Stir **chicken** into **tortelloni** and gently coat with sauce

Serve pesto chicken Alfredo with remaining Parmesan sprinkled over top. Enjoy!



Looking for more steps?



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