

DINNERLY



Baked Tortelloni Parm:

No chopping. No slicing. No knife required!



20-30min



2 Servings

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

WHAT WE SEND

- 3¾ oz pkg mozzarella ⁷
- 2 (8 oz) pkts marinara
- 9 oz cheese tortelloni ^{1,3,7}

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 31g, Carbs 62g, Proteins 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Tear **mozzarella** into bite-sized pieces.

In a medium ovenproof skillet over high, combine **marinara** and **1¼ cups water**. Bring to a boil, then remove skillet from heat. Stir in ½ **teaspoon salt** and **a few grinds of pepper**.



2. Bake tortelloni

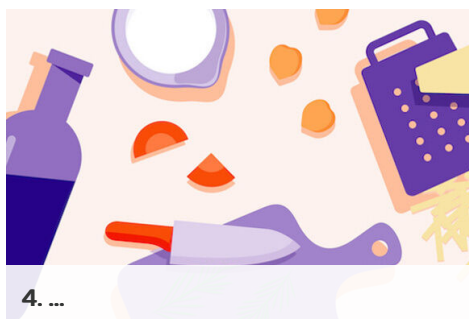
Stir **tortelloni** and **1 tablespoon butter** into skillet with **marinara sauce**; cover skillet tightly with foil. Bake on upper oven rack until pasta is tender and sauce is slightly thickened, about 15 minutes (watch closely as ovens vary).



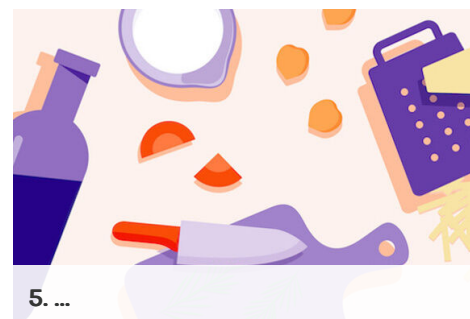
3. Broil cheese & serve

Remove skillet from oven; discard foil. Switch oven to broil. Gently stir **tortelloni** and **sauce**, then top with **mozzarella**. Broil on upper oven rack until cheese is melted and browned in spots, 4–5 minutes (watch closely).

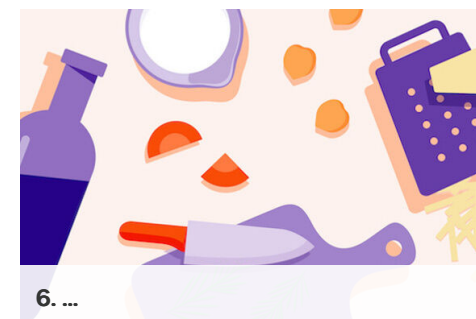
Let **baked tortelloni Parm** sit 5 minutes before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!