

DINNERLY



FAST

ONE POT

Antipasto Tortelloni Salad with Spinach, Peppers & Parmesan



ca. 20min



2 Servings

You only need to carve out 20 minutes from your busy schedule to get this crowd-pleasing dinner on the table! It's the pasta salad to surpass all other pasta salads because we use a stuffed pasta—tortelloni—instead of just plain old regular pasta. It's loaded with spinach, roasted red peppers, and nutty Parm. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 9 oz cheese tortelloni ^{1,3,7}
- 2 oz roasted red peppers
- 3 oz baby spinach
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

- colander
- saucepan

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 31g, Carbs 88g, Protein 25g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Coarsely chop **roasted red peppers**.



2. Make dressing

In a large bowl, whisk together **roasted red peppers**, **1 tablespoon vinegar**, **a pinch of granulated garlic** and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



3. Prep spinach & Parm

Coarsely chop **spinach**. Using a vegetable peeler, shave **Parmesan** into strips.



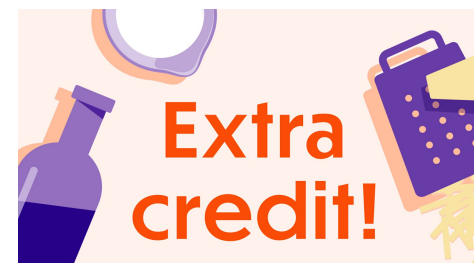
4. Cook tortelloni

Add **tortelloni** to boiling water and cook until al dente, about 3 minutes. Drain well.



5. Finish & serve

To bowl with **dressing**, add **tortelloni**, **spinach**, and **half of the shaved Parmesan**, and toss to combine; season to taste with **salt** and **pepper**. Top **tortelloni salad** with **remaining shaved Parmesan** and a few **grinds pepper**. Enjoy!



6. Bump up the flavor

For more antipasto feels, spice things up with **pepperoncini**!