

DINNERLY



Skillet Pesto Tortelloni with Broccoli



20-30min



2 Servings

A very wise frog puppet once said it ain't easy being green. This one-pan dish loaded with basil pesto and broccoli is obviously the exception. We've got you covered!

WHAT WE SEND

- ½ lb pkg broccoli
- 9 oz cheese tortelloni ^{1,3,7}
- 4 oz basil pesto ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- medium 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 760kcal, Fat 53g, Carbs 53g, Protein 22g



1. Prep broccoli & garlic

Cut **broccoli** into ½-inch florets, if necessary.

Finely chop **2 teaspoons garlic**.



2. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch of salt**, tossing to coat. Add **¼ cup water**; cover and cook until water is evaporated and broccoli is crisp-tender, 2–3 minutes.



3. Add garlic

Add **chopped garlic** to skillet with **broccoli** and cook, stirring, until fragrant, about 1 minute. Transfer to a bowl. Wipe out skillet.



4. Crisp tortelloni

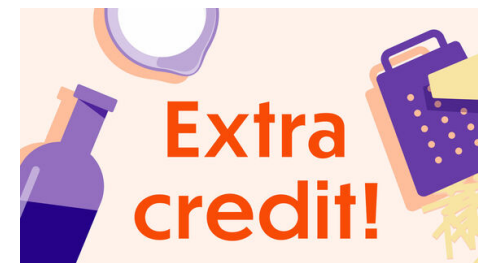
Heat **2 tablespoons oil** in same skillet over medium-high. Add **tortelloni** in a nearly even layer and cook, without stirring, until golden-brown on the bottom, 1–2 minutes. Carefully add **¾ cup water** and immediately cover. Cook until tortelloni is tender, about 5 minutes. Remove skillet from heat.



5. Finish & serve

Add **basil pesto** and **broccoli** to skillet with **tortelloni**, stirring gently to combine.

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



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.