

# DINNERLY



## Tortelloni Marinara with Pesto:

No chopping. No slicing. No knife required!



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 tortelloni marinara? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the tortelloni, add marinara sauce, and top it with pesto and Parm. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

#### WHAT WE SEND

- 9 oz cheese tortelloni <sup>1,2,3</sup>
- $\frac{3}{4}$  oz Parmesan <sup>2</sup>
- 2 (8 oz) marinara sauce
- 2 oz basil pesto <sup>2</sup>

#### WHAT YOU NEED

- kosher salt

#### TOOLS

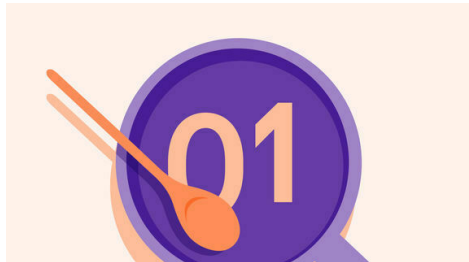
- large pot
- microplane or grater

#### 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

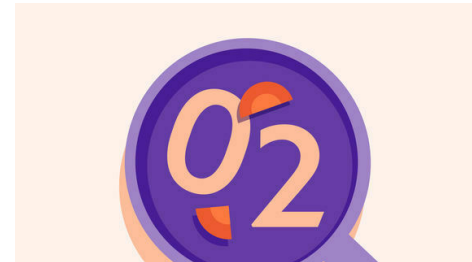
Calories 560kcal, Fat 28g, Carbs 60g, Protein 23g



#### 1. Cook pasta

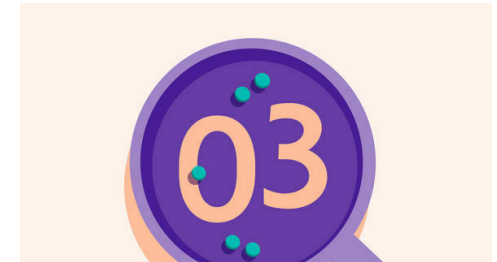
Bring a large pot of **salted water** to a boil over high heat. Add **tortelloni** and cook, stirring occasionally, until al dente, about 3 minutes. Drain pasta and return to pot over low heat.

While pasta cooks, finely grate **Parmesan**.



#### 2. Heat sauce

To pot with **tortelloni**, add **marinara sauce** and cook, tossing pasta in sauce, until marinara is warmed through, about 1 minute.



#### 3. Serve

Serve **tortelloni marinara** with **pesto** drizzled over top and sprinkled with **Parmesan**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!