



Cheesy Red Pepper Pesto Tortelloni Bake

with Garlic-Butter Green Beans

We coat tortelloni in a creamy red pepper pesto, then cover it in a cheesy blanket of mozzarella and Parmesan before baking it until bubbly and golden brown. A side of crisp sautéed green beans that are tossed with chopped garlic and butter round out the plate.



20-30min



2 Servings

What we send

- ¾ oz Parmesan ⁷
- 3¾ oz mozzarella ⁷
- 6 oz tomato paste
- 4 oz roasted red pepper pesto ⁷
- 9 oz cheese tortelloni ^{1,3,7}
- ½ lb green beans
- ¼ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- garlic

Tools

- box grater or microplane
- medium ovenproof skillet
- medium saucepan

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 880kcal, Fat 56g, Carbs 66g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Coarsely grate **mozzarella** on the large holes of a box grater.



2. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **3 tablespoons tomato paste** and **1 teaspoon of the chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Stir in **⅓ cup red pepper pesto** and **2 cups water**. Bring to a boil, then remove skillet from heat. Season to taste with **salt** and **pepper**.



3. Bake tortelloni

Transfer **tortelloni** and **half of the Parmesan** to **red pepper pesto sauce** in skillet, gently stirring to coat pasta in sauce. Cover skillet tightly with foil. Bake on upper oven rack until pasta is tender and sauce is thickened slightly, about 15 minutes. Remove from oven. Switch oven to broil.



4. Finish tortelloni bake

Stir **tortelloni** and **sauce**, then sprinkle **mozzarella** and **remaining Parmesan** on top. Broil on upper oven rack until cheese is melted and browned in spots, about 5 minutes (watch closely as broilers vary). Remove from oven and let stand for 5 minutes before serving.



5. Prep green beans

While **tortelloni** broils, trim ends from **green beans**. Coarsely chop **parsley leaves and stems** together. Set **1 tablespoon butter** out to soften at room temperature.



6. Cook green beans & serve

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **green beans** and **a pinch each of salt and pepper**; cook until tender and browned in spots, 4–5 minutes. Transfer **green beans** to a medium bowl; add **softened butter, parsley**, and **remaining chopped garlic**, tossing until butter is melted and coating green beans. Season to taste with **salt** and **pepper**. Enjoy!