



Spicy Tomato Tortelloni Bake

with Roasted Broccoli



30-40min



2 Servings

This sauce, with a slight kick from crushed red pepper, is a quick take on a spicy arrabiatta. We took out the whole "boil and drain pasta" step, which means less time cooking, and fewer pots and pans to clean! The tortelloni cooks as it bakes in the sauce and the broccoli roasts alongside at the same time! Cook, relax, and enjoy!

What we send

- garlic
- canned whole-peeled tomatoes
- Parmesan ⁷
- crushed red pepper flakes
- cheese tortelloni ^{1,3,7}
- 2 oz roasted red peppers

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- baking dish
- microplane or grater
- rimmed baking sheet
- 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 730kcal, Fat 41g, Carbs 72g, Protein 25g



1. Prep ingredients

Preheat oven to 450°F with racks in the top and bottom positions. Lightly **oil** a medium baking dish. Peel and finely chop **2 large garlic cloves**. Pat **roasted red peppers** dry, then roughly chop. Using kitchen shears, finely chop **tomatoes** in their can. Cut **broccoli** into 1-inch florets. Grate **Parmesan**.



4. Bake casserole

Place **tortelloni** in prepared baking dish and top with **sauce**. Shake to distribute sauce, cover with foil, and bake on top oven rack until tortelloni is tender, about 15 minutes.



2. Start sauce

In a small saucepan, combine **2 tablespoons oil**, **garlic**, and **half of the crushed red pepper** (or more or less depending on heat preference). Heat over medium until fragrant, 2-3 minutes. Increase heat to medium-high, add the **roasted red peppers**, and cook, about 1 minute.



3. Finish sauce

To saucepan, add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat and cook, just enough for flavors to meld, about 2 minutes. Remove from heat and stir in **half of the Parmesan**; season to taste with **salt** and **pepper**.



5. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1 ½ tablespoons oil**, season with **salt** and **pepper**. Roast broccoli on bottom rack (at the same time as **tortelloni** bakes) until tender and browned in spots, about 15 minutes. Remove casserole and broccoli from oven and preheat broiler.



6. Finish & serve

Top casserole with **remaining Parmesan**, return to top rack, and broil, uncovered, until cheese and **tortelloni** are golden-brown and bubbly, 2-3 minutes (watch closely). Toss **broccoli** with **1 tablespoon vinegar** and **a drizzle of oil**; season to taste with **salt** and **pepper**. Serve **tortelloni casserole** with **broccoli** alongside. Enjoy!