



## Tomato & Pesto Tortelloni Bake

with Parmesan Red Leaf Salad



20-30min



2 Servings

We love any and all pastas, but too often we are in the position of having to choose between pesto and tomato sauce. We made a dream dish that lets us have the best of both worlds by combining whole-peeled tomatoes and flavorful basil pesto. The cheese tortelloni is baked along with the sauce and then topped with grated Parm and more pesto. A crisp red leaf salad is served alongside. Cook, rela...



## What we send

- 9 oz cheese tortelloni <sup>1,3,7</sup>
- 14.1 can cherry tomatoes
- 4 oz basil pesto <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>

## What you need

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

## Tools

- small 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 640kcal, Fat 32g, Carbs 67g, Protein 24g



### 1. Prep sauce

Preheat oven to 450°F with a rack in the upper third. Cut **tomatoes** in their can with kitchen shears until finely chopped. Peel and chop **1 large garlic clove**. Heat **1 teaspoon oil** in a small saucepan over medium-high. Add garlic and cook until sizzling, about 30 seconds. Add tomatoes, **¼ cup water**, **1 teaspoon sugar**, and **½ teaspoon salt**



### 2. Make sauce

Bring sauce to a simmer, and mash **tomatoes** with a fork. Cook until flavors have melded, about 3 minutes. Off heat stir in **1 tablespoon of the pesto** (save rest for step 6). Season to taste with **salt** and **pepper**.



### 3. Bake tortelloni

Lightly **oil** a medium baking dish. Place **tortelloni** in prepared baking dish, spread in an even layer, and top with **sauce**. Shake to distribute sauce. Cover with foil, and bake, covered, on the top oven rack until tortelloni is tender, about 15 minutes.



### 4. Prep salad & Parmesan

While **tortelloni** bakes, finely grate **Parmesan**. Tear **lettuce leaves** into bite-size pieces. In a large bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



### 5. Broil tortelloni

Switch oven to broil. Carefully remove foil from **tortelloni**, and top with **all but ¼ cup of the Parmesan** (save the remaining for step 6). Return baking dish to the top oven rack, and broil, uncovered, until **cheese** and tortelloni are golden-brown and bubbly, 1-3 minutes (watch closely as ovens vary).



### 6. Top tortelloni & serve

Toss **lettuce** in the bowl with **vinaigrette**, and add **remaining Parmesan**. Season to taste with **salt** and **pepper**. Dollop **remaining pesto** on top of **tortelloni**. Serve **tortelloni** alongside **salad**. Enjoy!