



## Creamy Spring Tortelloni Salad

with Asparagus & Sun-Dried Tomatoes



20-30min



2 Servings

Celebrate spring with this beautiful tortelloni salad, which is full of vibrant spring veggies, dressed in a luscious, lemony mascarpone dressing.



## What we send

- asparagus
- sun-dried tomatoes <sup>17</sup>
- scallions
- garlic
- lemon
- peas
- 1,3,7
- 7
- 7

## What you need

- kosher salt & ground pepper

## Tools

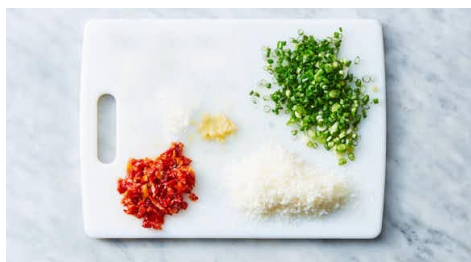
- colander
- large saucepan

## Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 39g, Carbs 104g, Protein 28g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely grate **1/8 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Coarsely chop **sun-dried tomatoes**. Finely grate **Parmesan**.



### 2. Prep asparagus

Trim bottom 2 inches from **asparagus**, then cut off top spears, keeping them whole, and slice remaining asparagus into 1/4-inch thick pieces on an angle.



### 3. Cook tortelloni & veggies

To large saucepan with boiling water, add **tortelloni** and cook until barely al dente, about 2 minutes. Add **asparagus** and **peas**, and cook until tortelloni are al dente and asparagus and peas are tender, about 1 minute. Reserve **1/4 cup pasta water**, then drain tortelloni and vegetables and rinse under cold water. Set aside in a large bowl until step 5.



### 4. Make dressing

Finely grate **1/2 teaspoon lemon zest**, then squeeze **2 tablespoons lemon juice** into a small bowl. Add **grated garlic**, **2 tablespoons of the reserved pasta water**, **1/3 cup of the Parmesan**, **3 tablespoons of the mascarpone** (save rest for own use), **1/2 teaspoon salt**, and **several grinds of pepper**. Whisk until well combined.



### 5. Finish tortelloni salad

To bowl with the **tortelloni** and **vegetables**, add **dressing**, **sun-dried tomatoes**, **half of the scallions**, and **half of the remaining Parmesan**. Stir to combine and fully coat tortelloni in dressing. Stir in **reserved pasta water**, 1 teaspoon at a time, if salad is too dry.



### 6. Serve

Spoon **tortelloni salad** into bowl and top with **remaining Parmesan and scallions**. Enjoy!