



Martha's Best Creamy Skillet Tortelloni with Spinach & Roasted Broccoli



ca. 20min



2 Servings

Decadence meets fresh veggies in this a bowl of creamy stuffed pasta. Coming together in one skillet, we combine cheese tortelloni with silky spinach and a creamy mascarpone sauce. Either serve the roasted broccoli alongside, or toss it into the pasta, and top it all off with crispy Parmesan breadcrumbs. We're not sure which is easier—the clean up or the cooking! We'll let you decide.

What we send

- ½ lb broccoli
- ¾ oz Parmesan ⁷
- garlic
- 1 oz panko ¹
- 5 oz baby spinach
- 9 oz cheese tortelloni ^{1,3,7}
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- large skillet

Cooking tip

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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 860kcal, Fat 59g, Carbs 66g, Protein 28g



1. Roast broccoli

Preheat the oven to 425°F with a rack in the center.

Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.

On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 18-20 minutes.



4. Cook tortelloni

In same skillet, bring **1 cup water** to a boil over high heat. Add **tortelloni** and **¼ teaspoon salt**. Reduce heat to medium and cook, stirring gently, until tender and water is mostly absorbed, 5-6 minutes.



2. Make crispy breadcrumbs

Finely grate **Parmesan**. Finely chop **2 teaspoons garlic**.

In a large skillet, combine **panko** with **1 tablespoon oil**, **half of the chopped garlic**, and a **pinch each of salt and pepper**. Cook over medium-high heat, stirring, until golden, about 5 minutes. Remove from the heat, stir in **half of the Parmesan**, then transfer to a plate to cool.



5. Make cheese sauce

Stir **mascarpone** and **remaining Parmesan** into skillet with **tortelloni**. Cook, stirring gently, until creamy and combined (if sauce is dry, add 1-2 tablespoons water at a time, as needed). Season to taste with **salt** and **pepper**.



3. Sauté spinach

Heat **1 tablespoon oil** in same skillet over medium heat. Add **spinach** and **remaining chopped garlic**; cook, stirring, until spinach is just wilted, about 1 minute. Transfer to a separate plate.



6. Finish & serve

Stir **spinach** into skillet with **tortelloni**. Serve **creamy skillet tortelloni** and **spinach** with **roasted broccoli** alongside (or mixed in!). Sprinkle **crispy breadcrumbs** over top. Enjoy!