

# DINNERLY



## Easy Clean Up! Antipasto Tortelloni Salad with Spinach, Peppers & Parmesan



ca. 20min



2 Servings

You only need to carve out 20 minutes from your busy schedule to get this crowd-pleasing dinner on the table! It's the pasta salad to surpass all other pasta salads because we use a stuffed pasta—tortelloni—instead of just plain old regular pasta. It's loaded with spinach, roasted red peppers, and nutty Parm. We've got you covered!

### WHAT WE SEND

- 2 oz roasted red peppers
- 3 oz baby spinach
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 9 oz gluten free cheese ravioli <sup>3,7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- white wine vinegar (or vinegar of your choice) <sup>17</sup>
- olive oil

### TOOLS

- large saucepan

### ALLERGENS

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 550kcal, Fat 31g, Carbs 53g, Protein 21g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil over high.

Finely chop  $\frac{1}{2}$  **teaspoon garlic**. Coarsely chop **roasted red peppers**.



#### 2. Make dressing

In a large bowl, whisk together **chopped garlic, roasted red peppers, 1 tablespoon vinegar**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Set aside until step 5.



#### 3. Prep spinach & Parm

Coarsely chop **spinach**.

Using a vegetable peeler, shave **Parmesan** into strips.



#### 4. Cook tortelloni

Add **tortelloni** to saucepan with boiling **salted water** and cook until al dente, about 3 minutes. Drain well.



#### 5. Finish & serve

To bowl with **dressing**, add **tortelloni, spinach**, and **half of the shaved Parmesan**, and toss to combine; season to taste with **salt** and **pepper**.

Top **tortelloni salad** with **remaining shaved Parmesan** and **a few grinds pepper**. Enjoy!



#### 6. Bump up the flavor

For more antipasto feels, spice things up with **pepperoncini**!