



Grilled Antipasti Tortelloni Salad

with Asparagus, Tomato & Mozzarella



20-30min



2 Servings

If you don't have a grill or grill pan, preheat broiler with a rack in the top position. Place the seasoned asparagus and tomatoes on a rimmed baking sheet and broil for about 8 minutes, then add the scallions and broil until veggies are tender and lightly charred, about 2 minutes more.

What we send

- 2 plum tomatoes
- ½ lb asparagus
- 2 scallions
- 1 oz Castelvetrano olives
- 1½ oz pepperoncini ¹⁷
- 3¾ oz mozzarella ⁷
- 9 oz cheese tortelloni ^{1,3,7}

What you need

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

Tools

- large saucepan
- grill or grill pan

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 820kcal, Fat 55g, Carbs 58g, Protein 33g



1. Prep vegetables

Bring a large saucepan of **salted water** to a boil. Preheat a grill or grill pan over high heat.

Halve **tomatoes** lengthwise. Trim woody ends from **asparagus**. Trim ends from **scallions**, keeping whole.

In a large bowl, toss asparagus, tomatoes, and scallions with **1 tablespoon oil**; season with **salt** and **pepper**.



4. Marinate vegetables

Once cool, cut **asparagus**, **tomatoes**, and **scallions** into 1-inch pieces. Add to bowl with **dressing** along with **olives** and **half of the pepperoncini**. Toss to coat and let marinate.



2. Grill vegetables

Reduce grill or grill pan to medium-high heat.

Working in batches if necessary, add **asparagus**, **tomatoes**, and **scallions**; reserve bowl. Grill until tender and charred in spots, turning occasionally. Cook scallions for 3-5 minutes, asparagus for 8-10 minutes, and tomatoes for 8-12 minutes. Transfer vegetables to a cutting board to cool slightly.



5. Cook tortelloni & serve

Add **tortelloni** to saucepan with boiling **salted water**; cook until al dente, about 3 minutes. Drain well and add to bowl with **vegetables**; toss to coat. Fold in **mozzarella**. Season to taste with **salt** and **pepper**.

Serve **tortelloni salad** topped with **remaining pepperoncini**. Enjoy!



3. Prep salad & dressing

Meanwhile, coarsely chop **olives**, removing any pits if necessary. Thinly slice **pepperoncini**, if necessary, discarding stems. Cut **mozzarella** into ¼-inch pieces.

In reserved bowl, whisk together **1½ tablespoons vinegar** and **3 tablespoons oil**; season to taste with **salt** and **pepper**.



6. Rate your plate!

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