



Spinach & Artichoke Tortelloni

with Smoky Toasted Breadcrumbs

 20-30min  2 Servings

We found a way to turn everyone's favorite dip into the dinner-worthy plate of our dreams. We combine tender cheese-stuffed tortelloni, baby spinach, and artichoke hearts in a velvety cream cheese sauce. Stirring lemon zest and juice into the sauce adds brightness and cuts the richness for a balanced bite. Toasted breadcrumbs are a traditional Italian pasta topping—and we love the crunch it adds to this decadent meal.

What we send

- 14 oz can artichokes
- garlic
- 1 lemon
- ¾ oz Parmesan ¹
- 1 oz panko ²
- ¼ oz smoked paprika
- 3 (1 oz) cream cheese ¹
- 9 oz cheese tortelloni ^{3,1,2}
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- butter ¹
- olive oil

Tools

- medium saucepan
- microplane or grater
- medium skillet

Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 38g, Carbs 68g, Protein 30g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Drain **artichokes**, pat dry, and quarter. Finely grate **1 teaspoon garlic**, then thinly slice 2 whole large garlic cloves.

Into a small bowl, finely grate **all of the lemon zest** and squeeze **1 teaspoon juice**. Cut any remaining lemon into wedges. Finely grate **Parmesan**, if necessary.



2. Toast breadcrumbs

Melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **panko** and cook, stirring, until lightly golden, 2-3 minutes. Stir in **grated garlic** and **½ teaspoon smoked paprika**; cook, stirring, until fragrant, about 1 minute.

Transfer toasted breadcrumbs to a small bowl; season with **salt**. Wipe out skillet.



3. Cook garlic & artichokes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **artichokes** and cook, stirring, until lightly browned, 2-3 minutes. Add **sliced garlic** and cook, stirring, until fragrant, about 1 minute.



4. Make sauce

To skillet with **artichokes**, add **all of the cream cheese** and **¾ cup water**. Cook, stirring, until sauce is smooth and starting to bubble, 1-2 minutes. Season to taste with **salt** and **pepper**.



5. Drain tortelloni

To saucepan with boiling **salted water**, add **tortelloni** and cook, stirring gently, until al dente, 3-4 minutes.

Place **spinach** in a colander. Reserve **¼ cup cooking water**, then drain tortelloni over spinach.



6. Finish & serve

Return **sauce** over medium heat; add **tortelloni**, **spinach**, **lemon zest and juice**, and **Parmesan** to sauce; toss gently to coat. Season to taste with **salt** and **pepper**. Stir in **reserved cooking water**, 1 tablespoon at a time, if sauce is too thick.

Serve **spinach artichoke tortelloni** topped with **breadcrumbs**, and with **lemon wedges** on the side for squeezing over. Enjoy!