



## **Creamy Spring Tortelloni Salad**

with Asparagus & Sun-Dried Tomatoes



20-30min



2 Servings

This pasta salad is picnic-ready! Instead of traditional dried pasta, we swap in fresh cheese tortelloni and toss it in a creamy lemon-mascarpone dressing with tons of fresh, crisp veggies. Whether you serve it at a park picnic, in your backyard, or as a quick weeknight dinner, it's sure to bring a little sunshine to your plate.



## What we send

- garlic
- 2 scallions
- 2 oz sun-dried tomatoes
- ½ lb asparagus
- 9 oz cheese tortelloni <sup>1,2,3</sup>
- 2½ oz peas
- 1 lemon
- 3 oz mascarpone <sup>2</sup>
- ¾ oz Parmesan <sup>2</sup>

## What you need

- kosher salt & ground pepper

## Tools

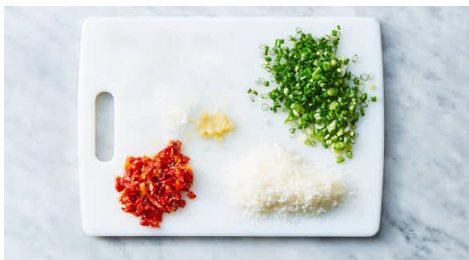
- large saucepan
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 560kcal, Fat 22g, Carbs 71g, Protein 28g



### 1. Prep ingredients

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

Finely grate **½ teaspoon garlic**. Trim **scallions**, then thinly slice about ¼ cup. Coarsely chop **sun-dried tomatoes**. Finely grate **Parmesan**, if necessary.



### 2. Prep asparagus

Trim bottom 2 inches from **asparagus**, then cut off top spears, keeping them whole. Slice remaining asparagus into ¼-inch thick pieces on an angle.



### 3. Cook tortelloni & veggies

To saucepan with boiling **salted water**, add **tortelloni** and cook until barely al dente, about 2 minutes. Add **asparagus** and **peas**; cook until tortelloni are al dente and asparagus and peas are tender, about 1 minute. Reserve **¼ cup cooking 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 **½ teaspoon lemon zest**, then squeeze **2 tablespoons lemon juice** into a small bowl. Add **grated garlic**, **½ of the Parmesan**, **3 tablespoons mascarpone**, **2 tablespoons reserved cooking water**, **½ teaspoon salt**, and **several grinds of pepper**. Whisk until well combined.



### 5. Finish & serve

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

Serve **tortelloni salad** topped with **remaining Parmesan and scallions**. Enjoy!



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