



Creamy Baked Tortelloni & Peas

with Salad & Marinated Shallots



20-30min



2 Servings

If you love the cheesy comfort of baked stuffed pasta but not the actual work of stuffing the pasta...well, have we got a dish for you. To the rescue: tortelloni, which are already stuffed with cheese. We coat the pillowy pasta and peas in a pink sauce that's reminiscent of vodka sauce (minus the vodka). Then bake it all under a blanket of cheese until molten and delicious.

What we send

- 1 shallot
- 2 oz shredded fontina ³
- 6 oz tomato paste
- 3 oz mascarpone ³
- 9 oz cheese tortelloni ^{1,2,3}
- 2½ oz peas
- 1 pkt balsamic vinaigrette
- 1 head butter lettuce

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium (1½ quarts) baking dish
- small saucepan

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 49g, Carbs 68g, Protein 30g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper third and center. Lightly **oil** a medium baking dish.

Halve **shallot**, then thinly slice lengthwise. Reserve **⅓ cup sliced shallots** for step 4. Finely chop **¼ cup of the remaining shallot**.



4. Prep salad

Meanwhile, to a large bowl, add **balsamic vinaigrette** and **sliced shallots**. Toss to coat and set aside to marinate.

Tear **lettuce** into bite-size pieces.



2. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped shallots** and cook, stirring, until golden, 1-2 minutes.

Add **¼ cup each of tomato paste and mascarpone**, breaking up with the back of a spoon. Cook, stirring, about 1 minute. Whisk in **1¼ cups water**; bring to a boil over high heat. Let cook, about 1 minute. Season to taste with **salt** and **pepper**.



5. Finish & serve

Remove **tortelloni** from oven and switch oven to broil. Broil tortelloni on upper oven rack until **cheese** is golden-brown and bubbly, 1-2 minutes (watch closely as broilers vary). Add **lettuce** to bowl with **shallots** and toss to coat.

Serve **baked tortelloni** with **salad** alongside. Enjoy!



3. Bake tortelloni

Transfer **tortelloni** and **peas** to prepared baking dish and top with **sauce**. Shake to distribute sauce, then top with **cheese**. Cover baking dish with foil.

Bake on center oven rack until tortelloni begin to soften, about 10 minutes. Uncover; continue to bake until sauce is thickened, about 8 minutes.



6. Rate your plate!

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