

# DINNERLY



**FAST**

**LOW CALORIE**

## Pumpkin Spice Tortelloni with Baby Spinach



20-30min



2 Servings

We're taking our new motto for this season very seriously: "Trick and Treat Yo' self." That means we'll be making this luscious dish on repeat. Because cheesy tortelloni coated in a velvety pumpkin-pie spiced sauce, tossed with sautéed spinach, and finished with fresh Parmesan is just the kind of feel-good energy we're after. We've got you covered!

## WHAT WE SEND

- garlic (use 1 large clove)
- $\frac{3}{4}$  oz piece Parmesan <sup>7</sup>
- 1 oz pkt cream cheese <sup>7</sup>
- pumpkin pie spice (use  $\frac{1}{2}$  tsp)
- 3 oz baby spinach
- 1 pkg cheese tortelloni <sup>1,3,7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- milk <sup>7</sup>
- all-purpose flour <sup>1</sup>
- neutral oil, such as vegetable
- butter <sup>7</sup>

## TOOLS

- large saucepan
- box grater or microplane
- medium skillet
- colander

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 600kcal, Fat 34g, Carbs 54g, Protein 22g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Meanwhile, peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. In a liquid measuring cup, whisk **cream cheese**,  **$\frac{1}{2}$  cup milk**, **2 teaspoons flour**, and  **$\frac{1}{2}$  teaspoon of the pumpkin pie spice** until smooth; season with **salt** and **pepper**. Set aside until step 4.



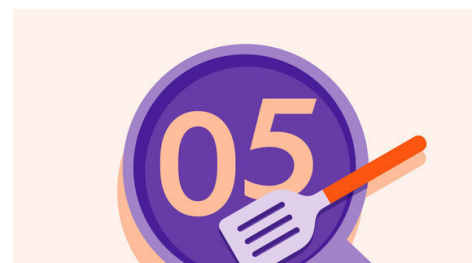
### 4. Make sauce

Meanwhile, melt **1 tablespoon butter** in same skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Whisk in **milk mixture**. Reduce heat to medium; cook, whisking, until sauce thickens enough to coat back of a spoon, about 1 minute. Add **reserved pasta water**, 1 tablespoon at a time, as needed to thin sauce to desired consistency.



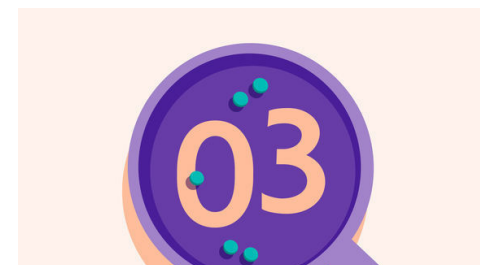
### 2. Sauté spinach

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **spinach**; season with **salt** and **pepper**. Cook, stirring, until just wilted, about 30 seconds. Transfer to a plate. Wipe out skillet.



### 5. Finish & serve

Add **tortelloni** and **spinach** back to skillet with **sauce**, stirring to coat; cook until warmed through, about 1 minute. Serve **pumpkin spice tortelloni and spinach** sprinkled with **some of the Parmesan**. Pass **any remaining Parmesan** at the table. Enjoy!



### 3. Cook tortelloni

Add **tortelloni** to boiling water and cook, stirring, until al dente, about 3 minutes. Reserve  **$\frac{1}{4}$  cup pasta water**, then drain tortelloni and set aside.



### 6. Crunch, crunch!

Breadcrumbs are to pasta as sprinkles are to ice cream. You can eat pasta without them, but you're denying yourself a true indulgence. First, toss panko with some grated Parmesan and grated garlic. Heat oil in a skillet, then toast the panko until golden, about 3–5 minutes. Season with salt and pepper. Sprinkle over saucy pumpkin-spiced pasta just before serving.