



Creamed Kale Tortelloni

with Blistered Tomatoes & Pine Nuts



30min



2 Servings

This veggie-packed dish features fresh tortelloni with a game-changing way to eat kale—creamed! First we sauté curly kale with shallots and garlic, then add sweet, creamy mascarpone. The result is a silky sauce that perfectly coats cheesy stuffed pasta. Roasted plum tomatoes and toasted pine nuts on top add a sweet and nutty crunch. We challenge you to find a more delicious way to eat your veggies.

What we send

- 1 bunch curly kale
- 1 shallot
- garlic
- ¼ oz fresh thyme
- ¾ oz Parmesan ²
- 2 plum tomatoes
- ½ oz pine nuts ³
- 9 oz cheese tortelloni ^{1,2,4}
- 3 oz mascarpone ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- rimmed baking sheet
- medium skillet

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 50g, Carbs 67g, Protein 30g



1. Prep ingredients

Bring large pot of **salted water** to a boil. Preheat broiler with a rack in the center. Strip **kale leaves** from stems; thinly slice leaves. Halve and thinly slice **all of the shallot**. Finely chop **2 teaspoons garlic**. Pick and finely chop **1 teaspoon thyme leaves** discarding stems. Finely grate **Parmesan**.



4. Cook tortelloni

Add **tortelloni** to boiling water and cook for 3-4 minutes, until al dente. Reserve **½ cup cooking water** and drain. Return pasta to pot and cover to keep warm.



2. Broil tomatoes

Quarter **tomatoes** lengthwise; place on a rimmed baking sheet and toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on center oven rack until softened and blistered, 6-8 minutes per side (watch closely as broilers vary).



5. Cook kale

To reserved skillet heat **1 tablespoon oil** over medium-high. Add **shallots** and cook until softened, about 3 minutes. Add **sliced kale, chopped garlic, and a pinch each of salt and pepper**. Cook until wilted, about 2 minutes. Add **chopped thyme**, and **reserved cooking water** to skillet and bring to a simmer. Remove from heat and stir in **mascarpone** until melted.



3. Toast pine nuts

While **tomatoes** broil, heat **1 teaspoon oil** in a medium skillet over medium-high. Add **pine nuts** and cook, shaking the skillet occasionally, until nuts are golden on the outside, 2-3 minutes (watch closely as they burn easily). Transfer pine nuts to small bowl and set aside until step 6. Reserve skillet for step 5.



6. Finish & serve

Return pasta to low heat and transfer **creamed kale** to pot with **tortelloni**. Stir in **half of the Parmesan** until melted. Toss to combine in sauce. Serve **tortelloni** with **roasted tomatoes, pine nuts**, and **remaining Parmesan** to top. Enjoy!