



Tomato Tortelloni Bake

with Roasted Broccoli



30-40min



2 Servings

This sauce, with a slight kick from crushed red pepper, is a quick take on a spicy arrabiatta. We took out the whole "boil and drain pasta" step, which means less time cooking, and fewer pots and pans to clean! The tortelloni cooks as it bakes in the sauce and the broccoli roasts alongside at the same time!

What we send

- garlic
- 2 oz roasted red peppers
- 14½ oz can whole peeled tomatoes
- ½ lb broccoli
- ¾ oz Parmesan ²
- 1 pkt crushed red pepper
- 9 oz cheese tortelloni ^{1,2,3}

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- small baking dish (1-1½ quarts)
- microplane or grater
- small saucepan
- rimmed baking sheet

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 700kcal, Fat 37g, Carbs 75g, Protein 25g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** a small baking dish.

Finely chop **2 teaspoons garlic**. Coarsely chop **roasted red peppers**, if necessary. Use kitchen shears to cut **tomatoes** in the can until finely chopped. Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**, if necessary.



4. Bake casserole

Place **tortelloni** in prepared baking dish and top with **sauce**. Shake to distribute sauce, cover with foil, and bake on upper oven rack until tortelloni is tender, about 15 minutes.



2. Start sauce

Heat **chopped garlic**, **half of the crushed red pepper** (or more or less depending on heat preference), and **2 tablespoons oil** in a small saucepan over medium, stirring, until fragrant, 2-3 minutes.

Increase heat to medium-high, then add **roasted red peppers**, and cook, about 1 minute.



5. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil**, and season with **salt** and **pepper**.

Roast broccoli on lower oven rack (at the same time as **tortelloni** bakes) until tender and browned in spots, about 15 minutes. Remove casserole and broccoli from oven. Switch oven to broil.



3. Finish sauce

To saucepan, add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat and cook, just enough for flavors to meld, about 2 minutes.

Remove from heat and stir in **half of the Parmesan**; season to taste with **salt** and **pepper**.



6. Finish & serve

Top **casserole** with **remaining Parmesan**, return to upper oven rack, and broil, uncovered, until **cheese** and **tortelloni** are golden brown and bubbly, 2-3 minutes (watch closely as broilers vary). Toss **broccoli** with **1½ teaspoons vinegar** and **a drizzle of oil**; season to taste with **salt** and **pepper**. Serve **tortelloni casserole** with **broccoli** alongside. Enjoy!