

DINNERLY



Brown Butter Tortelloni with Lemon & Baby Spinach



20-30min



2 Servings

Brown butter is the athleisure of sauces. Humble and effortless, but elegant enough to give a pulled-together impression. Here, we use brown butter to elevate cheesy tortelloni for a dish that'll make your taste buds feel fancy. We've got you covered!

WHAT WE SEND

- 1 lemon
- 9 oz cheese tortelloni ^{1,2,3}
- 5 oz baby spinach
- $\frac{3}{4}$ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- butter ²
- garlic

TOOLS

- medium pot
- box grater or microplane
- medium skillet

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 540kcal, Fat 29g, Carbs 52g, Protein 21g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Finely grate $\frac{1}{2}$ **teaspoon lemon zest**, then cut lemon into wedges.

Finely chop **1 teaspoon garlic**.

Finely grate **Parmesan**, if necessary.



2. Boil tortelloni

Add **tortelloni** to pot with boiling **salted water**. Cook, stirring occasionally, until pasta is al dente, 2–3 minutes. Reserve $\frac{1}{2}$ **cup pasta water**, then drain; return pasta to pot off heat and set aside for step 4.



3. Make brown butter

Melt **3 tablespoons butter** in a medium skillet over medium heat. Cook, tilting and swirling skillet often for even browning, until butter turns deep golden and smells nutty, 4–6 minutes (watch closely to avoid burning). Stir in **lemon zest** and **chopped garlic**. Remove skillet from heat, then carefully stir in **reserved pasta water**.



4. Add tortelloni & spinach

Add **tortelloni** to skillet with **brown butter sauce**. Cook over medium-high heat, stirring gently, until sauce slightly thickens and evenly coats pasta, about 2 minutes.

Add **spinach** in batches, stirring after each addition, and cook until just wilted, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Spoon **brown butter tortelloni** into bowls, then top with **some of the Parmesan**.

Serve with **remaining Parmesan** and **lemon wedges** alongside. Enjoy!



6. Crunch, crunch!

Toast up some gremolata breadcrumbs! Coat breadcrumbs or panko in olive oil, season with salt and pepper, and toast in the oven or a skillet until fragrant and golden brown. Mix them with freshly chopped parsley and optional crushed red pepper for a little spice. Sprinkle over your tortelloni for added textural bliss!