

DINNERLY



Creamy Tortelloni with Broccoli

 20-30min  2 Servings

This easy tortelloni is the dinner date of our dreams. That's what cheese said. We've got you covered!

WHAT WE SEND

- 9 oz cheese tortelloni ^{1,2,3}
- ¾ oz Parmesan ²
- ½ lb broccoli
- 2 (1 oz) cream cheese ²
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil
- ½ cup milk ²
- all-purpose flour ³

TOOLS

- large saucepan
- 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 600kcal, Fat 30g, Carbs 63g, Protein 26g



1. Cook tortelloni

Bring a large saucepan of **salted water** to a boil. Add **tortelloni** and cook until al dente, 2–3 minutes. Reserve ½ cup **cooking water**. Drain tortelloni, then return to pot off heat and toss with **1 teaspoon oil** to prevent sticking. Cover to keep warm until step 5.



2. Prep ingredients

Finely grate **Parmesan**, if necessary.
Finely chop **1 teaspoon garlic**.
Cut **broccoli** into 1-inch florets, if necessary.



3. Prep cheese sauce

In a small bowl or liquid measuring cup, stir to combine **all of the cream cheese**, **reserved cooking water**, **half of the Parmesan**, **½ cup milk**, and **2 teaspoons flour**. Season to taste with **salt** and **pepper**.



4. Cook broccoli & sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**; cook, stirring occasionally, until tender and lightly browned in spots, 3–4 minutes. Add **garlic**; cook until fragrant, about 30 seconds. Transfer broccoli to pot with **tortelloni**.

Add **cheese sauce** to same skillet over medium heat. Cook, whisking, until sauce is smooth and slightly thickened, 3–4 minutes.



5. Sauce pasta & serve

Add **cheese sauce** to pot with **tortelloni and broccoli**. Cook over medium heat, stirring, until tortelloni is warmed through and coated in sauce, about 1 minute.

Serve **creamy tortelloni** with **remaining Parmesan** on the side for sprinkling over top. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.