

MARLEY SPOON



Tortelloni Florentine

with Marinated Tomatoes & Crispy Croutons



ca. 20min



2 Servings

We upped the ante on Florentine-style pasta by using a rich, velvety creamed spinach as the sauce's base. We promise that even the spinach-averse will gobble it up. The spinach and tortelloni are topped with a fresh tomato sauce, crispy croutons, and nutty Parmesan. Mangia!

What we send

- 1 shallot
- 1 tomato on the vine
- ¾ oz Parmesan ²
- 1 Portuguese roll ³
- 9 oz cheese tortelloni ^{1,2,3}
- 5 oz baby spinach
- 1 oz cream cheese ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- 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 630kcal, Fat 30g, Carbs 69g, Protein 25g



1. Prep fresh tomato sauce

Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low heat.

Finely chop **about ¼ cup shallot**. Core and finely chop **tomatoes**.

In a small bowl, combine **tomatoes, 1 teaspoon of the chopped shallots, 1 tablespoon oil, and a generous pinch each of salt and pepper**. Let sit until step 6.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in reserved skillet over medium-high. Add **remaining chopped shallots** and cook, stirring occasionally, until golden, about 1 minute. Add **spinach** in large handfuls as it wilts. Toss until all is wilted, about 1 minute. Season to taste with **salt and pepper**.



2. Make croutons

Finely grate **Parmesan**, if necessary. Cut **roll** into very small cubes.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bread cubes** and cook, stirring occasionally, until golden and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet and reserve for step 4.



5. Make creamed spinach

Off heat, add **cream cheese** and **¼ cup of the cooking water** to **spinach**. Cook over medium-low heat, stirring to melt completely. Stir in **¾ of the Parmesan** in large pinches to avoid clumping; season generously with **pepper**.



3. Cook tortelloni

Return water to a boil and add **tortelloni**. Cook, stirring gently, until al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain tortelloni.



6. Finish tortelloni & serve

Add **tortelloni** and **1-2 tablespoons cooking water** to **creamed spinach**; cook over medium-low heat, turning to coat with **sauce**, until heated through, about 1 minute.

Serve **tortelloni and spinach** topped with **fresh tomato sauce, croutons, and remaining Parmesan**. Enjoy!