

MARLEY SPOON



Saucy Tortelloni & Ricotta Cheese

with Parmesan & Pine Nut Roasted Broccoli

 30-40min  2 Servings

Cheese tortelloni is paired with a rustic tomato sauce and dollops of creamy ricotta cheese. We serve this saucy dish with a side of roasted broccoli topped with Parmesan and pine nuts. The pillowy pasta isn't going to be the only thing that's stuffed once you dive into this dish!

What we send

- garlic (use 1 large clove)
- ½ lb broccoli
- 1 medium yellow onion
- 1 can whole peeled tomatoes
- ¾ oz piece Parmesan ¹
- 1 oz pine nuts (use half) ²
- 1 pkg cheese tortelloni ^{3,1,4}
- 1 container ricotta ¹

What you need

- olive oil
- kosher salt & pepper
- butter ¹
- sugar
- white wine vinegar (or red wine vinegar)

Tools

- medium skillet
- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 980kcal, Fat 65g, Carbs 73g, Protein 33g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Cut **broccoli** into 1-inch florets. Peel and finely chop **1 cup onion**. Using kitchen shears, cut **tomatoes** in the can until finely chopped.



4. Make dressing

In a medium bowl, whisk to combine **1 tablespoon each oil and vinegar**; season to taste with **salt and pepper**. Reserve **dressing** for step 6.



2. Make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch of salt**. Cook until softened and golden, 2-3 minutes. Add **garlic**; cook until fragrant, 30 seconds. Stir in **tomatoes and their juices, ¾ cup water, 2 tablespoons butter, and a pinch of sugar**. Season with **salt and pepper**. Cook until reduced to 2¾ cups, about 5 minutes.



5. Cook tortelloni

Gently break apart any **tortelloni** that are stuck together. Stir tortelloni into skillet with **sauce**. Cover and cook, stirring occasionally, until tortelloni is al dente, 3-4 minutes.



3. Roast broccoli

Finely grate **Parmesan**. On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**. Sprinkle with **half each of the Parmesan and pine nuts** over top and season with **salt and pepper**. Roast on center oven rack until broccoli is tender, Parmesan is lightly browned, and pine nuts are toasted, 6-7 minutes.



6. Finish & serve

Season **ricotta** directly in the container with **pepper**, stirring to combine. Add **broccoli** to the bowl with **reserved dressing**, and toss to combine. Spoon **a few dollops of ricotta** over **tortelloni**. Serve alongside **broccoli** and **remaining Parmesan**. Enjoy!