



## Saucy Cheese Tortelloni

with Crispy Garlic Butter Breadcrumbs & Salad

 20-30min  2 Servings

We take this cheese stuffed fresh pasta to the next level, serving it covered in saucy tomato goodness, and top it with buttery toasted panko for an out of this world crunch.

## What we send

- garlic (use 2 large cloves)
- 1 can whole tomatoes
- ¾ oz piece Parmesan <sup>7</sup>
- 1 oz panko <sup>1</sup>
- 1 cucumber
- 1 romaine heart
- 1 lemon
- 1 oz mayonnaise <sup>3,6</sup>
- 1 pkg cheese tortelloni <sup>1,3,7</sup>
- ¼ oz fresh parsley

## What you need

- kosher salt & pepper
- butter <sup>7</sup>
- olive oil
- sugar

## Tools

- medium saucepan
- microplane or grater
- medium skillet
- colander

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 900kcal, Fat 58g, Carbs 76g,  
Protein 24g



### 1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Finely grate **Parmesan**. In a small bowl, stir together **panko** and 2 tablespoons of the grated Parmesan.



### 4. Prep salad & dressing

Meanwhile, peel **cucumber**, halve lengthwise, scoop out seeds, and cut crosswise into half-moons. Trim end from **romaine**; cut crosswise into ½-inch ribbons. Finely grate **1 teaspoon lemon zest**; separately squeeze **2 teaspoons juice** into a medium bowl. Whisk **mayonnaise**, **1 tablespoon oil**, and **½ teaspoon sugar** into bowl with juice. Season dressing to taste.



### 2. Toast breadcrumbs

Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **panko mixture** and **half of the chopped garlic**. Cook, stirring, until breadcrumbs are golden and crisp, 3-5 minutes. Transfer panko back to same bowl, then season to taste with **salt**. Wipe out skillet.



### 5. Cook tortelloni

Add **tortelloni** to boiling water. Cook, stirring occasionally, until al dente, about 3 minutes. Drain tortelloni and transfer to skillet with **tomato sauce**. Add **remaining Parmesan** and stir to coat tortelloni in sauce and cheese. Season to taste with **salt** and **pepper**.



### 3. Make tomato sauce

In same skillet, heat **2 tablespoons oil** and **remaining chopped garlic** over medium. Cook, stirring, until fragrant, about 1 minute. Add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil, then reduce heat to medium and simmer, crushing tomatoes with a fork, until sauce is thickened, about 8 minutes.



### 6. Dress salad & serve

Coarsely chop **tender parsley stems and leaves** together. Stir parsley and **lemon zest** into **breadcrumbs**. Toss **romaine** and **cucumbers** in bowl with **dressing**. Serve **tortelloni** topped with **some of the garlic butter breadcrumbs**, and with **salad** alongside. Pass **remaining breadcrumbs** at the table to sprinkle over top as desired. Enjoy!