



Zesty Tomato Tortelloni Bake

with Roasted Broccoli



30-40min



2 Servings

This sauce, with a slight kick from crushed red pepper, is a quick take on a spicy arrabiatta. We took out the whole "boil and drain pasta" step, which means less time cooking, and fewer pots and pans to clean! The tortelloni cooks as it bakes in the sauce and the broccoli roasts alongside at the same time!

What we send

- garlic (use 2 large cloves)
- 4 oz roasted red peppers
- 1 can whole peeled tomatoes
- ½ lb broccoli
- ¾ oz piece Parmesan ⁷
- crushed red pepper
- 1 pkg cheese tortelloni ^{1,3,7}

What you need

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

Tools

- small baking dish (1-1½ quart)
- microplane or grater
- small saucepan
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 730kcal, Fat 41g, Carbs 72g, Protein 25g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** a small baking dish. Peel and finely chop **2 large garlic cloves**. Coarsely chop **roasted red peppers**. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Trim stems from **broccoli**, then cut crowns into 1-inch florets. Finely grate **Parmesan**.



4. Bake casserole

Place **tortelloni** in prepared baking dish and top with **sauce**. Shake to distribute sauce, cover with foil, and bake on upper oven rack until tortelloni is tender, about 15 minutes.



2. Start sauce

Heat **chopped garlic**, **half of the crushed red pepper** (or more or less depending on heat preference), and **2 tablespoons oil** in a small saucepan over medium, stirring, until fragrant, 2-3 minutes. Increase heat to medium-high, then add **roasted red peppers**, and cook, about 1 minute.



3. Finish sauce

To saucepan, add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat and cook, just enough for flavors to meld, about 2 minutes. Remove from heat and stir in **half of the Parmesan**; season to taste with **salt** and **pepper**.



5. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil**, season with **salt** and **pepper**. Roast broccoli on lower oven rack (at the same time as **tortelloni** bakes) until tender and browned in spots, about 15 minutes. Remove casserole and broccoli from oven. Switch oven to broil.



6. Finish & serve

Top casserole with **remaining Parmesan**, return to upper oven rack, and broil, uncovered, until cheese and **tortelloni** are golden brown and bubbly, 2-3 minutes (watch closely as broilers vary). Toss **broccoli** with **1 tablespoon vinegar** and **a drizzle of oil**; season to taste with **salt** and **pepper**. Serve **tortelloni casserole** with **broccoli** alongside. Enjoy!