



Cheese Tortelloni

with Broccoli, Spinach & Walnuts



20-30min 2 Servings



each lemony, cheesy bite, you're loading up with vegetable goodness!

We've tossed cheesy, pillowy tortelloni with spinach and a nutty walnut-broccoli pesto to make for a dinner that's pretty hard to resist. And that's ok, because with

What we send

- 1 oz walnuts 15
- ½ lb broccoli
- garlic
- 1/4 oz fresh basil
- 1 lemon
- ¾ oz piece Parmesan 7
- 1 pkg cheese tortelloni 1,3,7
- 3 oz baby spinach
- 3 oz mascarpone cheese (use ¼ cup cup) ⁷

What you need

- · kosher salt & ground pepper
- · olive oil

Tools

- · medium pot
- small skillet
- · microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 50g, Carbs 56g, Proteins 31g



1. Toast walnuts

Bring a medium pot of **salted water** to a boil. Heat **1 teaspoon oil** in a small skillet over medium. Add **walnuts** and cook, stirring frequently, until golden-brown, about 5 minutes. Sprinkle with **salt**. Transfer to a cutting board to cool slightly.



2. Prep ingredients

Trim ends from **broccoli**, then cut crowns into 2-inch florets. Finely chop **1 teaspoon garlic**. Pick **basil leaves** and coarsely chop; discard stems. Finely grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice**, keeping them separate. Cut any **remaining lemon** into wedges. Finely grate **Parmesan**.



3. Cook broccoli

Add **broccoli** to boiling water. Cook until bright green and crisp-tender, about 3 minutes. Using a slotted spoon, transfer broccoli to a colander. Cover pot, reduce heat to low, and keep water warm for step 5



4. Make broccoli pesto

Finely chop walnuts and half of the broccoli. Transfer chopped walnuts and broccoli to a medium bowl. Add chopped garlic, lemon zest, chopped basil, half of the Parmesan, and 3 tablespoons oil. Stir to combine, then season to taste with salt and pepper.



5. Cook tortelloni

Bring pot of water back to a boil. Add **tortelloni** and cook until al dente, about 3 minutes. Reserve ¼ **cup cooking water**, then add **spinach** to pot, stir once, and drain tortelloni and spinach; return both to pot.



6. Finish & serve

Add pesto, reserved broccoli florets, lemon juice, reserved cooking water, and ¼ cup of the mascarpone to pot over medium heat. Toss gently to combine, then remove from heat. Season to taste with salt and pepper. Serve tortelloni sprinkled with remaining Parmesan and with lemon wedges for squeezing. Enjoy!