



Spinach Artichoke Tortelloni

with Smoky Toasted Breadcrumbs



20-30min



2 Servings

We found a way to turn everyone's favorite dip into the dinner-worthy plate of our dreams. We combine tender cheese-stuffed tortelloni, baby spinach, and artichoke hearts in a velvety cream cheese sauce. Stirring lemon zest and juice into the sauce adds brightness and cuts the richness for a balanced bite. Toasted breadcrumbs are a traditional Italian pasta topping—and we love the crunch it adds to this decadent meal.

What we send

- 14 oz artichokes
- garlic
- 1 lemon
- ¾ oz Parmesan ⁷
- 1 oz panko ^{1,6}
- ¼ oz smoked paprika
- 3 (1 oz) cream cheese ⁷
- 9 oz cheese tortelloni ^{1,3,7}
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil

Tools

- medium saucepan
- microplane or grater
- medium skillet

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 720kcal, Fat 38g, Carbs 68g,
Proteins 30g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Drain **artichokes**, pat dry, and quarter. Finely grate **1 teaspoon garlic**, then thinly slice 2 large garlic cloves. Finely grate **all of the lemon zest** and squeeze **1 teaspoon juice** into a small bowl. Cut any remaining lemon into wedges. Finely grate **Parmesan**.



4. Make sauce

Add **all of the cream cheese** and **¾ cup water** to skillet with **artichokes**. Cook, stirring, until sauce is smooth and starting to bubble, 1-2 minutes. Season to taste with **salt** and **pepper**.



2. Toast breadcrumbs

Melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **panko** and cook, stirring, until lightly golden, 2-3 minutes. Stir in **grated garlic** and **½ teaspoon smoked paprika**; cook, stirring, until fragrant, about 1 minute. Transfer toasted breadcrumbs to a small bowl; season with **salt**. Wipe out skillet.



5. Drain tortelloni

Add **tortelloni** to boiling water. Cook, stirring gently, until al dente, 3-4 minutes. Place **spinach** in a colander. Reserve **¼ cup cooking water**, then drain tortelloni over spinach.



3. Cook garlic & artichokes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **artichokes** and cook, stirring, until lightly browned, 2-3 minutes. Add **sliced garlic** and cook, stirring, until fragrant, about 1 minute.



6. Finish & serve

Return **sauce** to medium heat; add **tortelloni, spinach, lemon zest and juice**, and **Parmesan** to sauce; toss gently to coat. Season to taste with **salt** and **pepper**. Stir in **reserved cooking water**, 1 tablespoon at a time, if sauce is too thick. Serve **spinach artichoke tortelloni** topped with **breadcrumbs**, and with **lemon wedges** on the side for squeezing over. Enjoy!