

# DINNERLY



## Creamy Tortelloni with Broccoli



20-30min



2 Servings

This easy tortelloni is the dinner date of our dreams. That's what cheese said.  
We've got you covered!

### WHAT WE SEND

- 1 pkg cheese tortelloni <sup>1,3,7</sup>
- ¾ oz Parmesan <sup>7</sup>
- garlic
- ½ lb broccoli
- 2 (1 oz) pkts cream cheese <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- ½ cup milk <sup>7</sup>
- all-purpose flour <sup>1</sup>

### TOOLS

- large saucepan
- box grater or microplane
- medium skillet

### 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 630kcal, Fat 33g, Carbs 60g, Proteins 30g



#### 1. Cook tortelloni

Bring a large saucepan of **salted water** to a boil. Add **tortelloni** and cook until al dente, 2–3 minutes. Reserve ½ cup **cooking water**. Drain tortelloni, then return to pot off heat and toss with **1 teaspoon oil** to prevent sticking. Cover to keep warm until step 5.

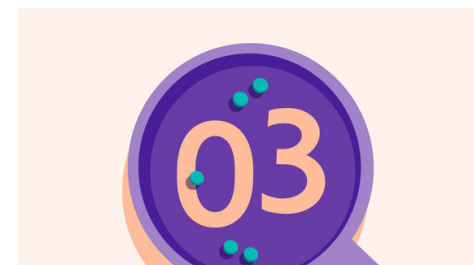


#### 2. Prep ingredients

Finely grate **Parmesan**.

Finely chop **1 teaspoon garlic**.

Trim stem ends from **broccoli** and cut crowns into 1-inch florets.



#### 3. Prep cheese sauce

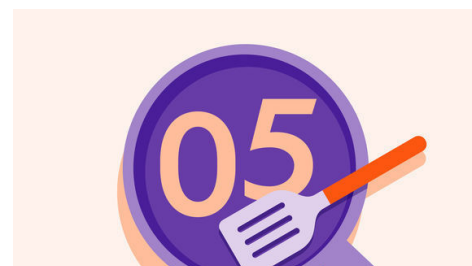
In a small bowl or liquid measuring cup, stir to combine **all of the cream cheese**, **reserved cooking water**, **half of the Parmesan**, **½ cup milk**, and **2 teaspoons flour**. Season to taste with **salt** and **pepper**.



#### 4. Cook broccoli & sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**; cook, stirring occasionally, until tender and lightly browned in spots, 3–4 minutes. Add **garlic**; cook until fragrant, about 30 seconds. Transfer broccoli to pot with **tortelloni**.

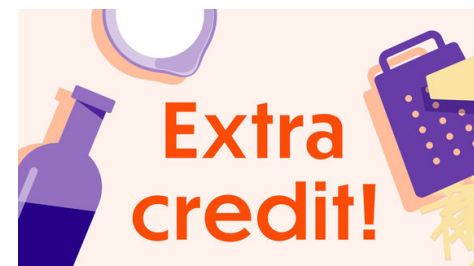
Add **cheese sauce** to same skillet over medium heat. Cook, whisking, until sauce is smooth and slightly thickened, 3–4 minutes.



#### 5. Sauce pasta & serve

Add **cheese sauce** to pot with **tortelloni and broccoli**. Cook over medium heat, stirring, until tortelloni is warmed through and coated in sauce, about 1 minute.

Serve **creamy tortelloni** with **remaining Parmesan** on the side for sprinkling over top. Enjoy!



#### 6. Make it meaty!

Feeling adventurous? Craving some extra protein? Check out our handy protein packs and brown some ground beef, grill some chicken, or sauté up some shrimp to stir into your pasta in step 5!