





Saucy Tortelloni Parm

with Chopped Italian Salad

 20-30min  4 Servings

Tortelloni is a stuffed pasta typically found in Northern Italy. They are very similar to tortellini, but slightly larger. For this dish, tortelloni are cooked directly in a flavorful sauce made with whole-peeled tomatoes, shallots, and garlic, and then topped with mozzarella. And the best part? It's all done in one pan!

What we send

- 1 shallot
- 2 (14½ oz) whole peeled tomatoes
- 1 bell pepper
- 1 cucumber
- 2 romaine hearts
- 2 (¾ oz) Parmesan ⁷
- 2 (9 oz) cheese tortelloni ^{1,3,7}
- 2 (3¾ oz) mozzarella ⁷

What you need

- olive oil
- red wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- sugar
- garlic

Tools

- box grater
- large ovenproof skillet

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 49g, Carbs 69g, Protein 35g



1. Prep sauce ingredients

Finely chop **2 teaspoons garlic**. Finely chop **2 tablespoons shallot**, then thinly slice the rest. Cut **tomatoes** in the cans with kitchen shears until finely chopped.



4. Make tomato sauce

Preheat broiler with rack in the top position. Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **chopped shallots and garlic** and cook, stirring, until just beginning to brown, about 2 minutes. Add **tomatoes, 1 cup water, ¾ teaspoon each of salt and sugar**, and **several grinds of pepper**; bring to a boil.



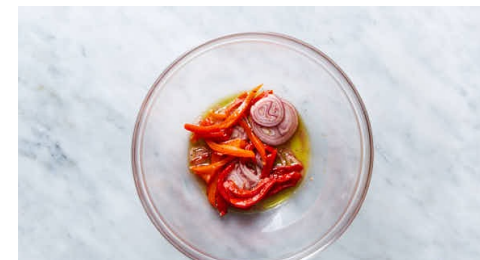
2. Prep salad ingredients

Halve **pepper**, remove stem and seeds, then cut into thin strips. Trim ends from **cucumber** (peel, if desired), then halve lengthwise, scoop out seeds, and thinly slice into half-moons. Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding ends. Coarsely grate **all of the Parmesan**.



5. Cook tortelloni

Stir **tortelloni** into **tomato sauce** (sauce will be thin). Cook over medium heat, stirring frequently to prevent sticking, until pasta is tender and sauce is thickened and reduced, about 15 minutes.



3. Pickle shallots & peppers




In a large bowl, whisk to combine **¼ cup oil**, **2 tablespoons vinegar**, and **a pinch each of salt and pepper**. Add **sliced shallots and red peppers**, tossing to coat. Set aside, stirring occasionally, until step 6.



6. Broil & serve

Thinly slice **mozzarella**, then arrange over **tortelloni** in skillet. Broil on top oven rack until cheese is melted and lightly browned, about 2 minutes (watch closely as broilers vary). Add **romaine, cucumbers**, and **Parmesan** to bowl with **pickled shallots and peppers**; toss to combine. Season to taste with **salt and pepper**. Serve **tortelloni** with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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