



Cooking Made Easy

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Tortellini & Kale Gratin

with Tomato, Basil Pesto, and Mozzarella



Believe it—this one-pot wonder will have a delicious oven-baked pasta on the table in 25 minutes. Simmering tortellini in its own tomato sauce is the trick to this recipe. The best part? That crispy, cheesy topping.



25 min



level 1



veggie



3-Cheese
Tortellini



Crushed
Tomatoes



Pesto



Kale



Garlic



Vegetable Stock
Concentrate



Panko
Breadcrumbs



Shredded
Mozzarella

Ingredients

		2 People	4 People
3-Cheese Tortellini	1) 3)	9 oz	18 oz
Crushed Tomatoes		1 box	2 boxes
Pesto	4)	¼ C	½ C
Kale		1 bunch	2 bunches
Garlic		2 cloves	4 cloves
Vegetable Stock Concentrate		1	2
Panko Breadcrumbs	1)	½ C	1 C
Shredded Mozzarella	3)	½ C	1 C
Olive Oil*		½ T	1 T

*Not Included

Allergens

- 1) Wheat
- 2) Eggs
- 3) Dairy
- 4) Tree Nuts

Tools

Medium Pan

Ruler

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Nutrition per person Calories: 727 cal | Carbs: 78 g | Fat: 28 g | Protein: 26 g | Fiber: 11 g



1 Preheat broiler to high or oven to 500 degrees. Thinly slice the **garlic**. Remove and discard the ribs and stems from the **kale**, then thinly slice the leaves.

2 Heat ½ **tablespoon olive oil** in a medium oven-proof pan over medium heat. Add the **garlic** and cook 30 seconds, until fragrant. Add the **kale** and cook, tossing, for 2-3 minutes, until wilted, adding a splash of water if necessary. Season with **salt** and **pepper**.



3 Add the **crushed tomatoes**, **stock concentrate**, and **pesto** to the pan. Stir to combine, then add the **tortellini**. Don't worry if the tortellini aren't submerged! Bring to a boil, then reduce to a simmer and cook for 5-7 minutes, until sauce thickens and **tortellini** are soft. **HINT:** If you don't have an ovenproof pan, transfer mixture to a small baking dish before the next step.

4 While **tortellini** simmers, combine the **panko** and **mozzarella**. Season mixture with **salt** and **pepper**, then sprinkle the panko mixture over top of the tortellini. **HINT:** For a super crispy topping, drizzle with 1 tablespoon olive oil.



5 Transfer pan to the oven to broil for 1-2 minutes, until browned and bubbly.

6 Finish: Divide **tortellini gratin** between bowls and dig in!

