



# ONE-PAN TRATTORIA TORTELLONI BAKE

with a Crispy Parmesan Panko Topping

## INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves  
Garlic



2 | 4  
Tomatoes



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Italian Seasoning



1 tsp | 1 tsp  
Chili Flakes



1 | 2  
Mushroom Stock  
Concentrate



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



1.5 oz | 3 oz  
Tomato Paste



9 oz | 18 oz  
Cheese Tortelloni  
Contains: Eggs, Milk,  
Wheat



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Breast  
Strips  
Calories: 920



9 oz | 18 oz  
Italian Chicken  
Sausage Mix  
Calories: 1020



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 730





HELLO

## TORTELLONI

This stuffed pasta is bigger than its cousin, tortellini.

### TOP-NOTCH TOPPER

Can't get enough of that topping? Try sprinkling it over a side of Brussels sprouts during the last few minutes of roasting!

### BUST OUT

- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

### SHARE THE LOVE



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\*Chicken is fully cooked when internal temperature reaches 165°.

\*Chicken Sausage is fully cooked when internal temperature reaches 165°.



### 1 PREP & MIX PANKO

- Heat broiler to high. **Wash and dry produce.**
- Peel and mince **garlic**. Dice **tomatoes**.
- In a small bowl, combine **panko**, **Parmesan**, a **drizzle of olive oil**, **salt**, and **pepper**.
- Pat **chicken\*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add chicken or **sausage\***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



### 3 ADD TORTELLONI

- Add **tortelloni** to pan with **sauce**; cook, stirring, until sauce has thickened and tortelloni are tender, 4-6 minutes. (TIP: If **sauce thickens before tortelloni are tender**, add a splash of water.) Turn off heat.
- Stir in **2 TBSP butter** (3 TBSP for 4 servings) until melted. Season with **salt** and **pepper**. If sauce seems too thick, add a **splash of water**. TIP: If pan isn't ovenproof, transfer mixture to a baking dish now.

Stir in **chicken** or **sausage** along with butter.



### 2 MAKE SAUCE

- Heat a **drizzle of olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **garlic**, **Italian Seasoning**, and a **pinch of chili flakes** to taste; cook until fragrant, 30 seconds.
- Add **tomatoes** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 1-2 minutes.
- Add **tomato paste**; cook, stirring, 1 minute.
- Stir in **1 cup water** (1½ cups for 4), **stock concentrate**, and **cream cheese**. Bring to a simmer and cook, stirring, until fully combined. Season generously with **salt** and **pepper**.

Use pan used for chicken or sausage here.



### 4 FINISH & SERVE

- Evenly sprinkle **tortelloni** with **panko mixture**.
- Transfer pan to oven; broil until panko is golden brown, 2-4 minutes. TIP: **Watch carefully to avoid burning.**
- Garnish tortelloni with **chili flakes** if desired. Divide between plates and serve.