



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 | 2
Tomato Paste

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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chopped Chicken Breast Calories: 930



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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



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; cook, stirring occasionally, 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** 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 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.

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