



# 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.



**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
- 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

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### 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**.

Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **sausage\***; cook, breaking up meat into pieces, 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 **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 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.

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