



PREP & BAKE CHEESY TORTELLONI

with Creamy Marinara, Peas & Crispy Panko

INGREDIENTS

2 PERSON | 4 PERSON



2½ oz | 5 oz
Marinara Sauce



1 | 2
Oven-Ready Tray



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



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



1 tsp | 2 tsp
Garlic Powder



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs
Contains: Wheat



4 oz | 8 oz
Peas



½ Cup(s) | 1 Cup(s)
Italian Cheese
Blend
Contains: Milk



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HELLO

TORTELLONI

The jumbo cousin to the classic stuffed
pasta tortellini



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 760



OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Aluminum foil
- Small bowl
- Kosher Salt
- Black Pepper
- Nonstick Cooking Spray
- Olive Oil

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees.
- In **oven-ready tray**, combine **cream sauce base, marinara, peas, garlic powder, ¼ cup water**, and **¼ tsp salt**. (For 4 servings, divide ingredients between two trays, using ¼ cup water and ¼ tsp salt for each tray.)
- Add **tortelloni**; stir to combine (for 4, divide tortelloni between two trays). Evenly sprinkle with **Italian cheese blend**.



3 MIX PANKO & FINISH BAKE

- While tortelloni bake, in a small bowl, combine **panko, 1 TBSP olive oil, ¼ tsp salt**, and **pepper** (2 TBSP olive oil and ½ tsp salt for 4 servings).
- Once tortelloni are done baking, remove from oven. Heat broiler to high. Carefully remove and discard foil from **tray** (watch out for steam!).
- Evenly top **tortelloni bake** with **seasoned panko**. Return tray to middle rack and broil until panko is golden brown and crispy, 2-3 minutes.



2 START BAKE

- Coat one side of a piece of aluminum foil (**two pieces of aluminum foil for 4 servings**) with **nonstick cooking spray**. Cover **tray** tightly with foil, coated side down.
- Bake on middle rack until tortelloni are al dente and cheese has melted, 25-30 minutes. (For 4, bake two trays side by side on middle rack.)



4 SERVE

- Divide **tortelloni bake** between shallow bowls and serve.