



ONE-PAN TRATTORIA TORTELLONI BAKE

with a Crispy Parmesan Panko Topping

INGREDIENTS

2 PERSON | 4 PERSON



2 Clove(s) | 4 Clove(s)
Garlic



2 | 4
Tomatoes



1 TBSP | 2 TBSP
Italian Seasoning



1 tsp | 1 tsp
Chili Flakes



1 | 2
Tomato Paste



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



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



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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



1 | 2
Mushroom Stock
Concentrate



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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: 920



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 990



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
 - Butter
- Contains: Milk

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?



Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**



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**.

- Open package of **chicken*** and drain off any excess liquid.
- 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.

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