



CREAMY DREAMY CHEESE TORTELLONI BAKE

with Zucchini, Crispy Panko & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



1 | 1
Lemon



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



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Hot Sauce



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



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: 830



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 930



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 640



HELLO

TORTELLONI

This stuffed pasta is bigger than its cousin, tortellini.

TOP-NOTCH TOPPER

Can't get enough panko? Try sprinkling it over a side of Brussels or broccoli during the last few minutes of roasting!

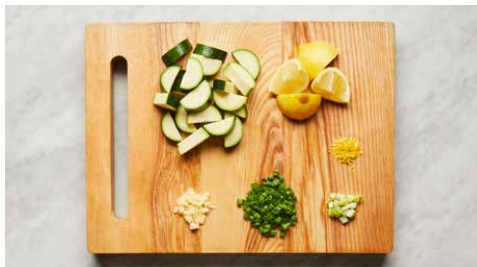
BUST OUT

- Large pot
- Zester
- Large pan
- Strainer
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into 1/2-inch-thick half-moons. Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.

- 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. Wipe out pan.



4 MAKE SAUCE

- While tortelloni cook, melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for zucchini over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until just softened, 1 minute.
- Stir in **cheese roux** and 1/2 cup **reserved pasta cooking water** (1 cup for 4). (TIP: If tortelloni aren't finished cooking, ladle pasta cooking water straight from pot.) Cook, stirring occasionally, until slightly thickened, 2-4 minutes. Reduce heat to low.
- Whisk in **cream cheese**, **Parmesan**, a **squeeze of lemon juice** (big squeeze for 4), and a **pinch of lemon zest** (save remaining lemon for another use!); season with **pepper**.

- Once **sauce** is finished, stir in **chicken** or **sausage**.



2 COOK ZUCCHINI

- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **zucchini**; cook, stirring, until softened and lightly browned, 5-7 minutes (7-10 minutes for 4 servings).
- Add **garlic** and a **big pinch of salt and pepper**. Cook, stirring, until fragrant, 1-2 minutes more.
- Turn off heat; transfer zucchini to a plate. Wipe out pan. Let pan cool for 1 minute.

- Use pan used for chicken or sausage here.



5 ASSEMBLE & BAKE TORTELLONI

- Stir **tortelloni** and **zucchini** into pan with **sauce**. If needed, stir in more **reserved pasta cooking water** a splash at a time until everything is coated in a creamy sauce.
- Evenly sprinkle **panko** over **tortelloni mixture**. TIP: If pan isn't ovenproof, transfer mixture to a baking dish now.
- Bake on top rack until panko is golden brown, 2-4 minutes.



3 COOK TORTELLONI

- Once water is boiling, add **tortelloni** to pot. Cook until tender and floating to the top, 3-4 minutes. Reserve **1 cup pasta cooking water** (2 cups for 4 servings), then drain.



6 SERVE

- Garnish **tortelloni bake** with **scallion greens** and drizzle with as much **hot sauce** as you like. Divide between plates and serve.

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

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