



# GARLIC HERB TORTELLONI

with Roasted Tomato and Zucchini



## HELLO TORTELLONI

This stuffed pasta is a bit bigger than its carby cousin, tortellini.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 700**



Zucchini



Shallot



Italian Seasoning



Tortelloni  
(Contains: Eggs, Milk, Wheat)



Parmesan Cheese  
(Contains: Milk)



Roma Tomatoes



Garlic



Chili Flakes



Panko Breadcrumbs  
(Contains: Wheat)



## START STRONG

In step 3, you'll practice making compound butter. This one has garlic and Italian spices, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

## BUST OUT

- Medium pot
- Baking sheet
- Small bowl
- Small pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2½ TBSP | 5 TBSP)  
(Contains: Milk)
- Strainer
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini **1** | **2**
- Roma Tomatoes **2** | **4**
- Shallot **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Italian Seasoning **1 TBSP** | **1 TBSP**
- Chili Flakes **1 tsp** | **1 tsp**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Tortelloni **9 oz** | **18 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve **tomatoes**; cut into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Mince **garlic**.



## 4 TOAST PANKO AND COOK PASTA

Melt ½ **TBSP plain butter** (1 TBSP for 4 servings) in a small pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes. Turn off heat; season with **salt** and **pepper**. Once water is boiling, add **tortelloni** to pot. Cook until al dente, 3-4 minutes. Reserve ½ **cup pasta cooking water**, then drain.



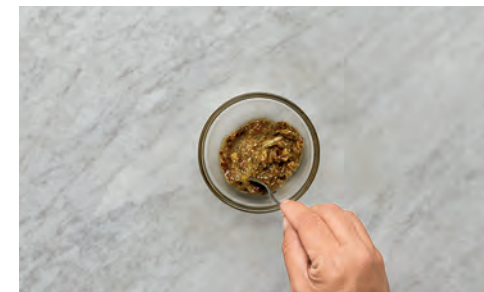
## 2 ROAST VEGGIES

Toss **zucchini** and **tomatoes** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast until browned and tender, 15-20 minutes.



## 5 MAKE SAUCE

Heat a drizzle of **olive oil** in pot used for tortelloni over medium-high heat. Add **shallot**; cook, stirring, until softened, 1-2 minutes. Add **garlic herb butter**; cook until melted, 30 seconds to 1 minute. Add ¼ **cup reserved pasta cooking water** (⅓ cup for 4 servings); stir until a creamy sauce forms. Stir in cooked **tortelloni** to coat. If sauce is too thick, stir in a splash more reserved pasta cooking water. Turn off heat; season with **salt** and **pepper**.



## 3 MAKE GARLIC HERB BUTTER

Meanwhile, place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just softened, about 10 seconds. Stir in **garlic**, **1 tsp Italian Seasoning** (2 tsp for 4; we sent more), ½ **tsp salt** (1 tsp for 4), and a pinch of **chili flakes**.



## 6 SERVE

Divide **tortelloni** between bowls. Top with **roasted veggies**. Sprinkle with **Parmesan**, toasted **panko** to taste, and a pinch of **chili flakes** if desired.

## GOOD AS GOLD

Next time, try making toasted panko to add crunch to roasted veggies.

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