



# ONE-PAN TORTELLONI GRATIN

with Kale and Parmesan Breadcrumbs



## HELLO GRATIN

A golden-baked breadcrumb crust

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 740**



Garlic



Kale



Milk  
(Contains: Milk)



Veggie Stock Concentrates



Pesto  
(Contains: Milk)



Cheese Tortelloni  
(Contains: Wheat, Milk, Eggs)



Panko Breadcrumbs  
(Contains: Wheat)



Parmesan Cheese  
(Contains: Milk)



## START STRONG

An easy way to prep kale: Hold the stalk end and, with your other hand, pinch at the point where the leaf ends and tapers into the stalk. Pull outward to tear the leaf away.

## BUST OUT

- Large pan
- Small bowl
- Olive oil (5 tsp)

## INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Kale 8 oz
- Milk 2 Cups
- Veggie Stock Concentrates 2
- Pesto 4 oz
- Cheese Tortelloni 18 oz
- Panko Breadcrumbs ½ Cup
- Parmesan Cheese ½ Cup

## HELLO WINE



PAIR WITH  
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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Thinly slice **garlic**. Remove and discard stems and large ribs from **kale**. Thinly slice leaves.



## 2 COOK KALE

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **garlic** and toss until fragrant, about 30 seconds. Add **kale** and a splash of **water**. Cook, tossing, until tender, 3-4 minutes. Season with **salt** and **pepper**.



## 3 MAKE PESTO SAUCE

Add **milk**, **stock concentrates**, and **pesto** to pan and stir to combine. Add **tortelloni** to pan in a single layer.



## 4 COOK TORTELLONI

Bring **pesto sauce** to a boil, then reduce heat. Simmer, stirring occasionally, until sauce is thick and tortelloni are tender, 5-7 minutes. **TIP:** If your pan is not ovenproof, transfer everything to a baking dish after simmering.



## 5 MAKE PANKO CRUST

While tortelloni simmer, combine **panko**, **Parmesan**, and **1 TBSP olive oil** in a small bowl. Season with **salt** and **pepper**. Once tortelloni are done simmering, sprinkle panko mixture over pan or dish.



KIDS CAN HELP!



## 6 BROIL AND SERVE

Transfer **tortelloni** to broiler or oven. Broil or bake until browned and bubbly, 1-2 minutes. Divide tortelloni between bowls and serve.

## TREMENDOUS!

Kale takes this dish from ordinary to extraordinary.

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