



ONE-PAN TRATTORIA TORTELLONI BAKE

with a Crispy Parmesan Panko Topping

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON

-  **2 Cloves | 4 Cloves**
Garlic
-  **2 | 4**
Roma Tomatoes
-  **¼ Cup | ½ Cup**
Panko Breadcrumbs
Contains: Wheat
-  **¼ Cup | ½ Cup**
Parmesan Cheese
Contains: Milk
-  **1 TBSP | 2 TBSP**
Italian Seasoning
-  **1 tsp | 1 tsp**
Chili Flakes
-  **1 | 2**
Mushroom Stock Concentrate
-  **4 TBSP | 8 TBSP**
Cream Cheese
Contains: Milk
-  **1.5 oz | 3 oz**
Tomato Paste
-  **9 oz | 18 oz**
Cheese Tortelloni
Contains: Eggs, Milk, Wheat

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.

-  **10 oz | 20 oz**
Ground Turkey**
-  **Calories: 1010**



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 750



HELLO

TORTELLONI

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

TOP-NOTCH TOPPER

Can't get enough of that Parmesan and panko topping? Try making it again to sprinkle over a side of Brussels sprouts during the last few minutes of roasting!

BUST OUT

- Small bowl
- Medium pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk
- Cooking oil (1 tsp | 1 tsp) Ⓢ

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Ⓢ * Ground Turkey is fully cooked when internal temperature reaches 165°.



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**.

- Ⓢ Heat a **drizzle of oil** in a medium, preferably ovenproof, pan over medium-high heat. Add **turkey*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with **salt** and **pepper**.



3 ADD TORTELLONI

- Add **tortelloni** to pan; cook, stirring, until **sauce** has thickened and tortelloni are tender, 4-6 minutes. (TIP: If sauce is too thick 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 now to a baking dish.



2 MAKE SAUCE

- Heat a **drizzle of olive oil** in a medium, preferably ovenproof, pan over medium-high heat (use a large, preferably ovenproof, pan for 4 servings). 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.
- Stir in **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 turkey here, keeping **turkey** in pan.



4 FINISH & SERVE

- Evenly sprinkle **tortelloni** with **panko mixture**. Broil until panko is golden brown, 2-4 minutes. (TIP: Watch carefully to avoid burning.) Garnish with more **chili flakes** if desired.
- Divide between plates and serve.