HALL OF FAME **ONE-POT TORTELLONI** with Parmesan Breadcrumbs and Kale



HELLO -

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN TOTAL: 25 MIN

CALORIES: 800



Garlic



Pesto



Panko Breadcrumbs





Cheese Tortelloni Parmesan Cheese Milk, Eggs)

38.10 One-Pot Tortelloni_HOF_NJ.indd 1 8/30/17 2:15 PM

Veggie Stock

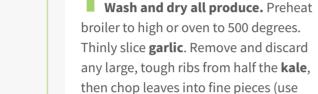
Concentrate

START STRONG

Keep an eve on the crust as it broils-you don't want those breadcrumbs to burn

BUST OUT

- Large pan
- Small bowl
- Olive oil (1 TBSP | 2 TBSP)



remaining kale as you like).

COOK TORTELLONI

PREHEAT AND PREP



COOK KALE Heat a 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.



MAKE PESTO SAUCE Add **1 cup milk** (we sent more), stock concentrate, and pesto to pan and stir to combine. Add tortelloni to pan in a single layer.

INGREDIENTS

Ingredient 2-person | 4-person

 Garlic 2 Cloves | 4 Cloves

• Kale 4 oz | 8 oz

• Milk 1 Cup | 2 Cups

 Veggie Stock Concentrate 1 | 2

1/4 Cup | 1/2 Cup Pesto

• Cheese Tortelloni 9 oz | 18 oz

• Panko Breadcrumbs 1/4 Cup | 1/2 Cup

Bring **pesto sauce** to a boil, • Parmesan Cheese 1/4 Cup | 1/2 Cup then lower heat. Let 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.



MAKE PANKO CRUST While tortelloni simmer, combine 1/4 cup panko (we sent more), Parmesan, and a large drizzle of olive oil in a small bowl. Season with salt and pepper. Once tortelloni are done simmering, sprinkle **panko crust** over pan or dish.



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

HELLO WINE



PAIR WITH

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TREMENDOUS!

Use the leftover kale in a salad (we suggest massaging it first).

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