



BUBBLY TORTELLONI BAKE

with Marinara & Herbed Ciabatta

OVEN READY

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Ciabatta

Contains: Soy, Wheat



9 oz | 18 oz

Tortelloni Pasta

Contains: Eggs, Milk, Wheat



14 oz | 28 oz

Marinara Sauce



1 | 2

Veggie Stock Concentrate



1 TBSP | 2 TBSP

Tuscan Heat Spice



½ Cup | 1 Cup

Mozzarella Cheese

Contains: Milk



2 | 4

Oven-Ready Aluminum Trays



1 | 1

Ricotta Cheese

Contains: Milk

HELLO

TORTELLONI

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



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 860



PASTA PERFECT

There's no need to cook the tortelloni before mixing it with the sauce in step 2. Covering the trays with foil allows the mixture to steam in the oven for perfectly *al dente* results—no boiling and straining required!

BUST OUT

- Medium bowl
- Aluminum foil
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP & MIX SAUCE

- Adjust racks to middle and top positions and preheat oven to 450 degrees. Bring **2 TBSP butter** (4 TBSP for 4 servings) to room temperature.
- In a medium bowl, combine **marinara**, **stock concentrate**, **half the Tuscan Heat Spice** (you'll use more in the next step), **1 tsp sugar** (2 tsp for 4), **½ cup water** (1 cup for 4), and a **pinch of salt and pepper**.



3 TOAST BREAD

- When pasta has 5 minutes left, halve **ciabatta** and spread cut sides with **softened butter**. (TIP: If butter is not yet softened, place in a microwave-safe bowl and microwave for 5 seconds.) Sprinkle each ciabatta half with a **pinch of remaining Tuscan Heat Spice** and season with **salt** and **pepper**.
- Place cut sides up directly on top rack and bake until toasted, 3-5 minutes.



2 BAKE TORTELLONI

- Divide **tortelloni** and **sauce** between **aluminum trays**. Cover each tray tightly with aluminum foil.
- Bake trays on middle rack until pasta is *al dente* and sauce has thickened, 15-18 minutes.
- While tortelloni bakes, add **½ cup ricotta** (1 cup for 4 servings) to a small bowl. (Use the rest of the ricotta as you like.) Stir in **½ tsp Tuscan Heat Spice** (1 tsp for 4), a **drizzle of olive oil**, **salt**, and **pepper**. (Be sure to measure the Tuscan Heat Spice—you'll use more in the next step.)



4 FINISH & SERVE

- Once **pasta** is done, remove trays from oven; heat broiler to high.
- Carefully remove and discard foil covering trays. Dollop pasta with **herbed ricotta**, then sprinkle evenly with **mozzarella**.
- Broil until cheese is melted and lightly browned, 2-3 minutes. TIP: Watch carefully to avoid burning.
- Divide **bubbly tortelloni bake** between plates and serve with **herbed ciabatta** on the side. TIP: Halve ciabatta on a diagonal into triangles before serving if desired.

WK 8-21