



# CHEESY TORTELLONI GRATIN

with Kale and Parmesan Breadcrumbs



## HELLO GRATIN

A golden-baked breadcrumb and cheese crust

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 730**



Garlic



Milk  
(Contains: Milk)



Pesto  
(Contains: Milk)



Panko Breadcrumbs  
(Contains: Wheat)



Kale



Veggie Stock  
Concentrates



Cheese Tortelloni  
(Contains: Wheat,  
Milk, Eggs)



Parmesan Cheese  
(Contains: Milk)



## START STRONG

Give the kale a good chop: if you shred the leaves finely, they'll blend seamlessly into the sauce and your kids will hardly notice the greens. Larger pieces will tougher to chew.

## 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                     | ½ Cup    |
| • Cheese Tortelloni         | 18 oz    |
| • Panko Bread crumbs        | ½ Cup    |
| • Parmesan Cheese           | ½ Cup    |

## HELLO WINE



PAIR WITH

El Barrio Chile Cabernet, 2015

[HelloFresh.com/Wine](http://HelloFresh.com/Wine)



## 1 PREHEAT AND PREP

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



## 2 COOK KALE

Heat a large drizzle of **olive oil** in a large pan over medium heat (use an ovenproof pan if you have one). Add **garlic** and toss until fragrant, about 30 seconds. Add **kale** and a splash of **water** and cook, tossing, until leaves are tender, 3-4 minutes. Season with **salt** and **pepper**.



## 3 MAKE PESTO SAUCE

Add **2 cups milk** (we sent more), **stock concentrates**, and **pesto** to pan and stir to combine. Add **tortelloni** to pan in a single layer.



## 4 SIMMER TORTELLONI

Bring **pesto sauce** to a boil, then lower heat and simmer until sauce is thick and tortelloni are softened, 5-7 minutes, stirring occasionally.



## 5 MAKE PANKO CRUST

While tortelloni simmer, combine **panko**, **Parmesan cheese**, and **1 TBSP olive oil** in a small bowl. Season with **salt** and **pepper**. Sprinkle mixture over **tortelloni** in pan. **TIP:** If your pan is not ovenproof, transfer tortelloni mixture to a baking dish before sprinkling with panko crust.



## 6 BROIL AND SERVE

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

## FRESH TALK

Why do you think there are so many different shapes of pasta?

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