



Cooking Made Easy

visit us at www.hellofresh.com | hello@hellofresh.com

MAR
2015

Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#) [c](#)
You'll be entered into our weekly photo contest!

Spring Tortellini Gratin

with Basil Pesto & Asparagus



This skillet pasta bake truly is a one-pot wonder—even the creamy pesto sauce thickens in the pan while the tortellini cook! A crispy topping of panko and Parmesan goes under the boiler for a few minutes until bubbly, browned, and irresistible.



25 min



level 1



veggie



one pot
wonder



Tortellini



Pesto



Panko



Stock Concentrate



Milk



Asparagus



Parmesan Cheese



Garlic

Ingredients		2 People	4 People
Tortellini	1) 2) 3)	9 oz	18 oz
Milk	2)	½ C	1 C
Pesto	2) 4)	2 T	4 T
Asparagus		1 bunch	2 bunches
Panko	1)	¼ C	½ C
Parmesan Cheese	2)	¼ C	½ C
Garlic		2 cloves	4 cloves
Stock Concentrate		1	2
Olive Oil*		1 T	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Eggs
- 4) Nuts

Tools

Large Oven-Proof Pan,
Small Bowl

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 670 cal | Carbs: 71 g | Fat: 28 g | Protein: 36 g | Fiber: 5 g



1 Preheat broiler to high (or oven to 500 degrees). Thinly slice the **garlic**. Trim and discard the bottom inch of the **asparagus**, then cut into 2-inch pieces.



2 Heat ½ tablespoon **olive oil** in a large oven-proof pan over medium heat. Add the **asparagus** and cook, tossing, for 1-2 minutes, until bright green. Add **garlic** and cook another 30 seconds, until fragrant. Season with **salt** and **pepper**.



3 Add the **milk**, **stock concentrate**, and 2 tablespoons **pesto** to the pan. Stir to combine, then add the **tortellini**. Don't worry if the tortellini aren't covered! Bring to a boil, then reduce to a simmer and cook for 5-7 minutes, until sauce becomes slightly thickened and tortellini are soft. Taste and season with **salt** and **pepper**. You can add a splash of water if the sauce becomes too thick!



4 While tortellini simmers, combine **panko**, **Parmesan**, and ½ tablespoon **olive oil** in a small bowl. Season mixture with **salt** and **pepper**, then sprinkle **panko mixture** over top the **tortellini**. **HINT:** If you don't have an oven-proof pan, transfer tortellini to a baking dish and top with the panko mixture.

5 Transfer pan to the oven and broil for 1-2 minutes, until browned and bubbly.

6 Divide **gratin** among bowls and dig in!

Tip Want to make this again? Summer squash season is right around the corner and would be a great substitute for the asparagus!