



More than Food

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Tortellini Gratin

with Kale and Parmesan Breadcrumbs

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 broiler for a few minutes until bubbly, browned, and irresistible.



30 min



level 1



veggie



nut free



Cheese Tortellini



Milk



Pesto



Kale



Garlic



Vegetable Stock Concentrate



Panko Breadcrumbs



Parmesan Cheese, shredded

Ingredients

		2 People	4 People
Cheese Tortellini	1) 2) 4)	9 oz	18 oz
Milk	1)	½ C	1 C
Pesto	1)	¼ C	½ C
Kale		4 oz	8 oz
Garlic		2 cloves	4 cloves
Vegetable Stock Concentrate		1	2
Panko Breadcrumbs	2) 3)	¼ C	½ C
Parmesan Cheese, shredded	1)	¼ C	½ C
Olive Oil*		1 T	2 T

*Not Included

Allergens

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

Tools

Medium Oven-Proof Pan,
Small Bowl

Ruler

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Nutrition per person Calories: 624 cal | Carbs: 59 g | Fat: 36 g | Protein: 27 g | Fiber: 6 g | Sodium: 1225 mg

Make sure to wash and dry produce before prepping or cooking!



1 Preheat the broiler to high, or the oven to 500 degrees. Thinly slice the **garlic**. Remove and discard the **kale** stems and ribs, then thinly slice the leaves.



2 Heat a drizzle of **olive oil** in a medium oven-proof pan over medium heat. Add the **garlic** and cook, tossing, for about 1 minute, until fragrant. Add the **kale** and a splash of water and cook, tossing, for 3-4 minutes, until soft. Season with **salt** and **pepper**.



3 Add the **milk**, **stock concentrate**, **½ cup water**, and **¼ cup pesto** to the pan and stir to combine. Add the **tortellini** to the pan. Don't worry if they aren't submerged! Bring the mixture to a boil, then reduce to a simmer and cook, stirring occasionally, for 5-7 minutes, until the sauce becomes very thick and the **tortellini** are soft.

TIP: If you do not have an oven-proof pan, transfer the tortellini to a small (8x8-inch) baking dish before the next step.



4 Make the panko topping: While the **tortellini** simmers, combine the **panko**, **Parmesan**, and **2 teaspoons olive oil** in a small bowl. Season the mixture with **salt** and **pepper**, then sprinkle the **panko topping** over the **tortellini**.

5 Transfer the pan to the oven to broil for 1-2 minutes, until browned and bubbly. Divide the **tortellini gratin** among bowls and dig in!