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## Spring Tortellini Gratin

with Asparagus and Parmesan Breadcrumbs

This skillet pasta bake truly is a one-pot-wonder – 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



nut free



veggie



Cheese Tortellini



Milk



Pesto



Asparagus



Garlic



Vegetable Stock Concentrate



Panko



Parmesan

## Ingredients

		4 People
Cheese Tortellini	1) 2) 4)	18 oz
Milk	1)	8 oz
Pesto	1)	4 T
Asparagus		12 oz
Garlic		4 cloves
Vegetable Stock Concentrate		2
Panko	2) 3)	½ c
Parmesan	1)	½ c
Olive Oil*		4 t

\*Not Included

## Allergens

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

## Tools

Large Oven-Proof Pan, Small Bowl

Ruler

0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 592 cal | Fat: 27 g | Sat. Fat: 13 g | Protein: 30 g | Carbs: 64 g | Sugar: 5 g | Sodium: 1087 mg | Fiber: 2 g

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



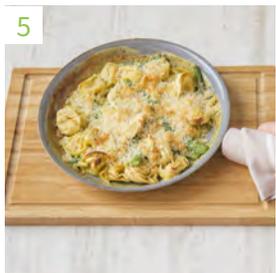
**1 Prep the ingredients:** Set the broiler to high or preheat the oven to 500 degrees. Thinly slice the **garlic**. Trim and discard the bottom inch from the **asparagus**, then cut into 1-inch pieces.



**2 Cook the garlic and asparagus:** Heat a large drizzle of **olive oil** in a large oven-proof pan over medium heat. Add the **garlic** and cook, tossing for 30 seconds, until fragrant. Add the **asparagus** and cook, tossing for 2-3 minutes, until bright green. Season with **salt** and **pepper**.



**3 Cook the tortellini:** Add the **milk**, **stock concentrate**, ½ cup **water**, and 4 **Tablespoons 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 low simmer. Cook, stirring occasionally, for 6-8 minutes, until the sauce becomes very thick and the tortellini are soft. **TIP:** If the sauce becomes too thick, simply add a splash of water to the pan.



**4 Make the breadcrumb mixture:** While the **tortellini** simmers, combine the **panko**, **parmesan**, and a large drizzle of **olive oil** in a small bowl. Season the mixture with **salt** and **pepper**. **HINT:** if you don't have an oven-proof pan, transfer the tortellini to a baking dish (ours is 9"x13").

**5 Bake the tortellini gratin:** Sprinkle the **breadcrumb mixture** over the **tortellini**. Transfer to the oven to broil for 1-2 minutes, until browned and bubbly.

**6 Finish and plate:** Divide the **tortellini gratin** between bowls and dig in!