



HALL OF FAME

GARLIC HERB TORTELLONI

with Roasted Tomatoes & Zucchini



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 690**



Zucchini



Shallot



Italian Seasoning



Panko Bread crumbs
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Roma Tomatoes



Garlic



Chili Flakes



Tortelloni
(Contains: Eggs, Milk, Wheat)

START STRONG

In step 3, you'll practice making compound butter. This one has garlic and Italian spices, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

BUST OUT

- Medium pot
- Strainer
- Baking sheet
- Kosher salt
- Small bowl
- Black pepper
- Small pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2½ TBSP | 5 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini 1 | 2
- Roma Tomatoes 2 | 4
- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Italian Seasoning 1 TBSP | 1 TBSP
- Chili Flakes 1 tsp | 1 tsp
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Tortelloni 9 oz | 18 oz
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve **tomatoes**; cut into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Mince **garlic**.



4 TOAST PANKO & COOK PASTA

Melt ½ **TBSP plain butter** (1 TBSP for 4 servings) in a small pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes. Turn off heat; season with **salt** and **pepper**. Once water is boiling, add **tortelloni** to pot. Cook until al dente, 3-4 minutes. Reserve ½ **cup pasta cooking water**, then drain.



2 ROAST VEGGIES

Toss **zucchini** and **tomatoes** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast until browned and tender, 15-20 minutes.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in pot used for tortelloni over medium-high heat. Add **shallot**; cook, stirring, until softened, 1-2 minutes. Add **garlic herb butter**; cook until melted, 30-60 seconds. Stir in ¼ **cup reserved pasta cooking water** (⅓ cup for 4 servings). Add cooked **tortelloni**; stir to coat. If needed, stir in more reserved pasta cooking water a splash at a time until tortelloni is thoroughly coated in sauce. Turn off heat; season with **salt** and **pepper**.



3 MAKE GARLIC HERB BUTTER

Meanwhile, place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just softened, 10 seconds. Stir in **garlic**, **1 tsp Italian Seasoning** (2 tsp for 4; we sent more), ½ **tsp salt** (1 tsp for 4), and a pinch of **chili flakes**.



6 SERVE

Divide **tortelloni** between bowls. Top with **roasted veggies**. Sprinkle with **Parmesan**, toasted **panko** to taste, and a pinch of remaining **chili flakes** if desired.

GOOD AS GOLD

Next time, try making toasted panko to add crunch to roasted veggies.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK2 NJ-10