



HALL OF FAME ONE-POT TORTELLONI with Parmesan Breadcrumbs and Kale



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: 25 MIN** | **CALORIES: 800**

-  Garlic
-  Milk
(Contains: Milk)
-  Pesto
(Contains: Milk)
-  Panko Breadcrumbs
(Contains: Wheat)
-  Kale
-  Veggie Stock Concentrate
-  Cheese Tortelloni
(Contains: Wheat, Milk, Eggs)
-  Parmesan Cheese
(Contains: Milk)

START STRONG

Keep an eye on the crust as it broils—you don't want those breadcrumbs to burn.

BUST OUT

- Large pan
- Small bowl
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Kale 4 oz | 8 oz
- Milk 1 Cup | 2 Cups
- Veggie Stock Concentrate 1 | 2
- Pesto ¼ Cup | ½ Cup
- Cheese Tortelloni 9 oz | 18 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup

HELLO WINE



PAIR WITH
El Barrio Chile Cabernet, 2015

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, tough ribs from half the **kale**, then chop leaves into fine pieces (use remaining kale as you like).



2 COOK KALE

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **garlic** and toss until fragrant, about 30 seconds. Add **kale** and a splash of **water**. Cook, tossing, until tender, 3-4 minutes. Season with **salt** and **pepper**.



3 MAKE PESTO SAUCE

Add **1 cup milk** (we sent more), **stock concentrate**, and **pesto** to pan and stir to combine. Add **tortelloni** to pan in a single layer.



4 COOK TORTELLONI

Bring **pesto sauce** to a boil, then lower heat. Let simmer, stirring occasionally, until sauce is thick and tortelloni are tender, 5-7 minutes. **TIP:** If your pan is not ovenproof, transfer everything to a baking dish after simmering.



5 MAKE PANKO CRUST

While tortelloni simmer, combine ¼ **cup panko** (we sent more), **Parmesan**, and a large drizzle of **olive oil** in a small bowl. Season with **salt** and **pepper**. Once tortelloni are done simmering, sprinkle **panko crust** over pan or dish.



6 BROIL AND SERVE

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

TREMENDOUS!

Use the leftover kale in a salad (we suggest massaging it first).

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