



# PESTO TORTELLONI BAKE

with Asparagus and Parmesan Gratin Crust



**HELLO**  
**GRATIN CRUST**  
A crispy, crunchy finish to tender tortelloni

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 720**

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

## START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

## BUST OUT

- Large pan
- Small bowl
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Asparagus 8 oz | 16 oz
- Milk 1 Cup | 2 Cups
- Veggie Stock Concentrate 1 | 2
- Pesto 2 oz | 4 oz
- Cheese Tortelloni 9 oz | 18 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Thinly slice **garlic**. Trim and discard bottom woody ends from **asparagus**, then cut stalks into 2-inch pieces.



## 4 MAKE CRUST

While tortelloni simmer, combine ¼ **cup panko** (we sent more), **Parmesan**, and a drizzle of **olive oil** in a small bowl. Season with **salt** and **pepper**.



## 2 COOK ASPARAGUS

Heat a drizzle of **olive oil** in a large pan over medium heat (use an ovenproof pan if you have one). Add **asparagus** and cook, tossing, until slightly softened, 1-2 minutes. Add **garlic** and toss until fragrant, about 1 minute. Season with **salt** and **pepper**.



## 5 TOP TORTELLONI

Remove pan from heat. (**TIP:** Transfer mixture to small baking dish at this point if your pan isn't ovenproof.) Sprinkle **crust mixture** over **tortelloni**, covering them as evenly as possible.



## 3 COOK TORTELLONI

Add **1 cup milk** (we sent more), **stock concentrate**, and **pesto** to pan and stir to combine. Add **tortelloni** in a single layer. Bring mixture to a boil, then lower heat slightly. Let simmer, stirring occasionally, until sauce thickens and tortelloni are tender, 5-7 minutes. **TIP:** Add a splash of water if sauce seems dry.



## 6 BROIL AND SERVE

Place pan or dish under broiler (or in oven). Remove once crust is toasty and sauce is bubbly, 1-2 minutes. Divide **tortelloni** between bowls and serve.

## FANTASTIC!

Pesto, panko, Parmesan, and pasta are a fabulous foursome.

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