



# PESTO TORTELLONI BAKE

with Asparagus and Parmesan



## HELLO GRATIN

A crispy, crunchy finish to tender tortelloni

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 700**



Garlic



Milk  
(Contains: Milk)



Pesto  
(Contains: Milk)



Panko Breadcrumbs  
(Contains: Wheat)



Asparagus



Veggie Stock  
Concentrate



Cheese Tortelloni  
(Contains: Milk, Wheat, 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                | 6 oz   12 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       |

## HELLO WINE

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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 inch from **asparagus**, then cut stalks into 2-inch pieces.



### 4 MAKE CRUST

While **tortelloni** simmer, combine **panko**, **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 toss 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 **milk**, **stock concentrate**, and **pesto** to pan and stir to combine. Add **tortelloni**, spreading them out in a single layer. Bring mixture to a boil, then lower heat and let simmer until sauce thickens and tortelloni are tender, 5-7 minutes, stirring occasionally. **TIP:** Add a splash of water if pan 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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