



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



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.



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**.



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.



4 MAKE CRUST

While **tortelloni** simmer, combine **panko**, **Parmesan**, and a drizzle of **olive oil** in a small bowl. 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.



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.

HELLO WINE

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FANTASTIC!

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