



ONE-POT TORTELLONI

with Kale and Parmesan Breadcrumbs

PREP: 10 MIN
TOTAL: 30 MIN

LEVEL 1

VEGGIE

NUT FREE



HELLO

GRATIN

A golden-baked breadcrumb crust

INGREDIENTS:

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

FOR 4 PEOPLE:

- 4 Cloves
- 8 oz
- 2 Cups
- 2
- ½ Cup
- 18 oz
- ½ Cup
- ½ Cup

NUTRITION PER SERVING

693 cal | Fat: 32 g | Sat. Fat: 12 g | Protein: 30 g | Carbs: 68 g | Sugar: 8 g | Sodium: 1108 mg | Fiber: 2 g

START STRONG

If you don't have an ovenproof pan, there's no need to fret. Simply transfer the tortelloni and their sauce to a small baking dish in step 5 before sprinkling on the panko.



1 PREHEAT AND PREP

Wash and dry all produce.

Preheat broiler to high or oven to 500 degrees. Thinly slice **garlic**. Remove and discard stems and ribs from **kale**. Thinly slice leaves.

2 COOK KALE

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

3 MAKE PESTO SAUCE

Add **milk**, **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 reduce heat and simmer until sauce is thick and tortelloni are soft, 5-7 minutes, stirring occasionally.

5 MAKE PANKO CRUST

While tortelloni simmer, combine **panko**, **Parmesan cheese**, and **1 TBSP olive oil** in a small bowl. Season with **salt** and **pepper**. Sprinkle mixture over **tortelloni** in pan.

6 BROIL AND SERVE

Transfer pan to broiler or oven and broil or bake until browned and bubbly, 1-2 minutes. Divide **tortelloni** among bowls.

GAME CHANGER!

Kale takes this dish from ordinary to extraordinary.

