



ONE-PAN TORTELLONI PESTO GRATIN

with Asparagus and Crispy Panko Breadcrumbs



HELLO

PANKO GRATIN

A crispy, crunchy finish to tender tortelloni

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 730



Garlic



Asparagus



Milk
(Contains: Milk)



Veggie Stock
Concentrates



Pesto
(Contains: Milk)



Cheese Tortelloni
(Contains: Wheat, Milk, Eggs)



Panko Breadcrumbs
(Contains: Wheat)



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 TBSP)

INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Asparagus 12 oz
- Milk 2 Cups
- Veggie Stock Concentrates 2
- Pesto ½ Cup
- Cheese Tortelloni 18 oz
- Panko Breadcrumbs ½ Cup
- Parmesan Cheese ½ Cup

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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 **1 TBSP olive oil** in a small bowl. Season with **salt** and **pepper**.



KIDS CAN HELP!



2 COOK ASPARAGUS

Heat **1 TBSP 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:** If your pan isn't ovenproof, transfer tortelloni mixture to a small baking dish at this point.) Sprinkle **panko crust mixture** over **tortelloni**, covering them as evenly as possible.



3 MAKE SAUCE AND COOK TORTELLONI

Add **milk**, **stock concentrates**, and **pesto** to pan and stir to combine. Add **tortelloni**, spreading them out in a 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 under broiler (or in oven). Let broil (or bake) until **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.