



ONE-PAN TRATTORIA TORTELLONI BAKE

with a Crispy Parmesan Panko Topping

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



2 | 4
Tomatoes



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 TBSP | 2 TBSP
Italian Seasoning



1 tsp | 1 tsp
Chili Flakes



1 | 2
Mushroom Stock
Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Tomato Paste



9 oz | 18 oz
Tortelloni
Contains: Eggs, Milk,
Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 930



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 990



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 730



HELLO

TORTELLONI

This stuffed pasta is bigger than its cousin, tortellini.

TOP-NOTCH TOPPER

Can't get enough of that topping? Try sprinkling it over a side of Brussels sprouts during the last few minutes of roasting!

BUST OUT

- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 💰 💰
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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💰 *Chicken is fully cooked when internal temperature reaches 165°.

💰 *Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP & MIX PANKO

- Heat broiler to high. **Wash and dry produce.**
- Peel and mince **garlic**. Dice **tomatoes**.
- In a small bowl, combine **panko**, **Parmesan**, a **drizzle of olive oil**, **salt**, and **pepper**.

- 💰 Open package of **chicken*** and drain off any excess liquid.
- 💰 Season with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



3 ADD TORTELLONI

- Add **tortelloni** to pan with **sauce**; cook, stirring, until sauce has thickened and tortelloni are tender, 4-6 minutes. **(TIP: If sauce thickens before tortelloni are tender, add a splash of water.)** Turn off heat.
- Stir in **2 TBSP butter** (**3 TBSP for 4 servings**) until melted. Season with **salt** and **pepper**. If sauce seems too thick, add a **splash of water**. **TIP: If pan isn't ovenproof, transfer mixture to a baking dish now.**

- 💰 Stir in **chicken** or **sausage** along with **butter**.



2 MAKE SAUCE

- Heat a **drizzle of olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **garlic**, **Italian Seasoning**, and a **pinch of chili flakes** to taste; cook until fragrant, 30 seconds.
- Add **tomatoes** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 1-2 minutes.
- Add **tomato paste**; cook, stirring, 1 minute.
- Stir in **1 cup water** (**1½ cups for 4**), **stock concentrate**, and **cream cheese**. Bring to a simmer and cook, stirring, until fully combined. Season generously with **salt** and **pepper**.

- 💰 Use pan used for chicken or sausage here.



4 FINISH & SERVE

- Evenly sprinkle **tortelloni** with **panko mixture**.
- Transfer pan to oven; broil until panko is golden brown, 2-4 minutes. **TIP: Watch carefully to avoid burning.**
- Garnish tortelloni with **chili flakes** if desired. Divide between plates and serve.