



GARLIC HERB TORTELLONI

with Roasted Tomatoes & Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



2 | 4
Tomatoes



1 | 2
Shallot



1 Clove | 2 Cloves
Garlic



1 TBSP | 1 TBSP
Italian Seasoning



1 tsp | 1 tsp
Chili Flakes



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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



10 oz | 20 oz
Ground Turkey

Calories: 930



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 930



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 670



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HELLO





TORTELLONI

Stuffed pasta that's a bit bigger than its cousin, tortellini

A TOAST TO THE ROAST

Olive oil + time in a hot oven enhances the natural sugars in veggies, caramelizing them for maximum flavor. Keep a close eye on them toward the end of cooking so they hit the perfect golden brown.

BUST OUT

- Medium pot
- Small pan
- Baking sheet
- Strainer
- Small bowl
- Large pan  
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)  
- Olive oil (1 tsp | 1 tsp)
- Butter (2½ TBSP | 5 TBSP)
Contains: Milk

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 *Ground Turkey is fully cooked when internal temperature reaches 165°.

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




1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve **tomatoes**; cut into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Peel and mince **garlic**.



2 ROAST VEGGIES

- Toss **zucchini** and **tomatoes** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 15-20 minutes.
-  While veggies roast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey*** or **sausage*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



3 MAKE GARLIC HERB BUTTER

- Meanwhile, place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just softened, 10 seconds.
- Stir in **garlic**, **1 tsp Italian Seasoning** (2 tsp for 4), **½ tsp salt** (1 tsp for 4), and a pinch of **chili flakes**.



4 TOAST PANKO & COOK PASTA

- Melt **½ TBSP plain butter** (1 TBSP for 4 servings) in a small pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes.
- Turn off heat; season with **salt** and **pepper**.
- Once water is boiling, add **tortelloni** to pot. Cook until al dente, 3-4 minutes. Reserve **½ cup pasta cooking water**, then drain.



5 MAKE SAUCE

- Heat a **drizzle of olive oil** in pot used for tortelloni over medium-high heat. Add **shallot**; cook, stirring, until softened, 1-2 minutes. Add **garlic herb butter**; cook until melted, 30-60 seconds.
- Stir in **¼ cup reserved pasta cooking water** (½ cup for 4 servings). Add cooked **tortelloni**; stir to coat. If needed, stir in more reserved pasta cooking water a splash at a time until tortelloni is thoroughly coated in sauce.
- Turn off heat; season with **salt** and **pepper**.



6 SERVE

- Divide **tortelloni** between bowls. Top with **roasted veggies**. Sprinkle with **Parmesan**, **toasted panko** to taste, and a pinch of remaining **chili flakes** if desired. Serve.

-  Stir **turkey** or **sausage** into pot along with cooked **tortelloni**.