



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
-  **1.5 oz | 3 oz**
Tomato Paste
-  **9 oz | 18 oz**
Cheese Tortelloni
Contains: Eggs, Milk, Wheat





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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**
Shrimp
Contains: Shellfish
- Calories: 870**

-  **10 oz | 20 oz**
Chicken Breast Strips
- Calories: 920**



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



HELLO





HALL OF FAME

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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
- Paper towels  
- 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

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 *Shrimp are fully cooked when internal temperature reaches 145°.

 *Chicken 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**.
-  Rinse **shrimp*** under cold water; pat shrimp or **chicken*** dry with paper towels. Season with **salt** and **pepper**.
-  Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 3-5 minutes for shrimp or 4-6 minutes for chicken. Turn off heat; transfer to a plate. 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 **shrimp** or **chicken** 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 shrimp or chicken 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.