



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



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
Chicken Breast
Strips

Calories: 920



10 oz | 20 oz
Ground Turkey

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

*Ground Turkey 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**.
- Pat **chicken*** dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **turkey***; season with a **big pinch of salt** and **pepper**. 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 **turkey** 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 turkey 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.