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2017

Three-Cheese Agnolotti Gratin

with Kale, Tomato and Basil Pesto

Believe it—this one-pot wonder will have a delicious oven-baked pasta on the table in 30 minutes. Simmering agnolotti in its own tomato sauce is the time-saving trick to this recipe. The best part? That crispy, cheesy topping.



Three-Cheese
Agnolotti



Panko
Breadcrumbs



Crushed Tomatoes



Kale



Garlic



Basil Pesto



Mozzarella Cheese

Ingredients

		2 People	
Three-Cheese Agnolotti, fresh	2) 3) 4)	1 pkg (300 g)	
Panko Breadcrumbs	3)	1 pkg (1/3 cup)	
Crushed Tomatoes		1 box	
Kale, chopped		1 pkg (113 g)	
Garlic		1 pkg (10 g)	
Basil Pesto	1) 2)	3/4 tube (1/4 cup)	
Mozzarella Cheese, shredded	2)	1 pkg (1/2 cup)	
Olive or Canola Oil*			

*Not Included

Allergens

- 1) Treenuts/Noix
- 2) Milk/Lait
- 3) Wheat/Blé
- 4) Egg/Oeuf

Tools

Medium Oven-Proof Pan, Measuring Cups, Small Bowl

Nutrition per person Calories: 571 cal | Fat: 22 g | Protein: 23 g | Carbs: 77 g | Fibre: 6 g | Sodium: 1426 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Preheat the broiler to high (to broil the gratin).

2 Prep: Wash and dry all produce. Mince or grate the **garlic**.

3 Wilt the kale: Heat a medium oven-proof pan over medium heat. Add a drizzle of **oil**, then the **garlic, kale** and a splash of **water** (it will help the kale wilt!). Cook, stirring occasionally, until the kale is wilted, 3-4 min.

4 Add the **crushed tomatoes** and **1/4 cup pesto** to the pan. Stir to combine. Add the **pasta** and **1 cup water**. (**TIP:** Don't worry if the pasta isn't completely submerged in the water!) Bring to a boil, then reduce the heat to medium-low. Cook, stirring occasionally, until the sauce thickens and tortellini are tender, 6-7 min. Season with **salt** and **pepper**.

5 Assemble the gratin: In a small bowl, combine the **panko** and **mozzarella**. Sprinkle the mixture over the **pasta**. (**TIP:** If you don't have an ovenproof pan, transfer the agnolotti mixture to a baking dish before sprinkling the panko mixture over.) Broil in the centre of the oven until the cheese is golden-brown and bubbly, 3-4 min.

6 Finish and serve: Divide **gratin** between bowls and enjoy!

DID YOU KNOW? *Gratin* is a classic technique of topping a dish with a mixture of breadcrumbs and melted cheese. It is commonly used in French cuisine, and the term refers not only to the technique, but also the dish itself. The term comes from the French word *gratter*, meaning "to scrape" (as in bread and cheese scrapings!).

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