



NOV
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Tortellini Gratin

with Tomato Basil Bolognese and Cheesy Breadcrumbs

Don't let the fancy name fool you. Gratin is just a French way of saying this dish is topped with cheesy breadcrumbs and heated under the broiler until brown and crispy. So it essentially translates to "delicious," even for the pickiest of eaters. We also snuck some spinach under the crunchy topping for a pop of color and nutrition.



Prep: 10 min
Total: 30 min



level 1



nut
free



Yellow
Onion



Garlic



Basil



Ground
Beef



Crushed
Tomatoes



Tortellini



Panko
Breadcrumbs



Parmesan
Cheese



Spinach



Sour
Cream

Ingredients

		4 People
Yellow Onion		1
Garlic		2 Cloves
Basil		½ oz
Ground Beef		16 oz
Crushed Tomatoes		2 Boxes
Tortellini	1) 2) 3)	18 oz
Panko Breadcrumbs	1)	½ Cup
Parmesan Cheese	3)	¼ Cup
Spinach		5 oz
Sour Cream	3)	2 TBSP
Olive Oil*		4 tsp

*Not Included

Allergens

1) Wheat

2) Egg

3) Milk

Tools

Large pot, Large tall-sided pan, Small bowl, Slotted spoon

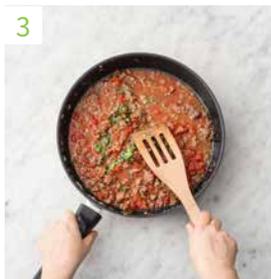
Nutrition per person Calories: 745 cal | Fat: 30 g | Sat. Fat: 13 g | Protein: 46 g | Carbs: 72 g | Sugar: 9 g | Sodium: 1086 mg | Fiber: 3 g

1



1 Preheat and prep: Wash and dry all produce. Preheat broiler to high. Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Mince **2 cloves garlic**. Finely chop **basil leaves**.

3



2 Cook the aromatics: Heat a large drizzle of **olive oil** in a large tall-sided pan over medium-high heat. (**TIP:** If you have an ovenproof pan, use it instead.) Add **onions** and **garlic**, and toss until softened, 4-5 minutes. Season with **salt** and **pepper**.

4



3 Make the Bolognese: Add **beef** and break up into pieces until browned, 3-4 minutes. Season with **salt** and **pepper**. Add **crushed tomatoes, basil**, and **1 cup water**. Stir and reduce to a low simmer until thickened, 4-5 minutes. Season generously with **salt** and **pepper**.

4 Cook the tortellini and make the breading: Add **tortellini** to boiling **water**. Cook until tender, 3-4 minutes. Meanwhile, combine **panko, Parmesan cheese**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.

5



5 Toss: Remove **tortellini** from water with a slotted spoon, and incorporate into **Bolognese** with **spinach** and **2 TBSP sour cream**. Stir gently until spinach wilts. (**TIP:** Depending on size of your pan, you may want to add spinach a little at a time.) If your pan is not ovenproof, transfer mixture to a large baking dish.

6 Broil: Sprinkle **breadcrumbs** over **tortellini**, and broil until browned, about 2 minutes (keep an eye on it!). Serve right out of pan and enjoy!

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