



TORTELLONI EN BRODO

with Shredded Brussels Sprouts, Kale, and Parmesan



HELLO

DOUBLE GREENS

Kale and Brussels sprouts team up to bring you a nutrient-packing brassica brigade

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



Brussels Sprouts



Garlic



Veggie Stock Concentrates



Parmesan Cheese
(Contains: Milk)



Kale



Yellow Onion



Cheese Tortelloni
(Contains: Milk, Wheat, Eggs)

START STRONG

Tortelloni should float your boat: when it's done, the pasta will rise from the bottom of the pot and float to the top.

BUST OUT

- Large pot
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Brussels Sprouts 8 oz | 16 oz
- Kale 4 oz | 8 oz
- Garlic 2 Cloves | 4 Cloves
- Yellow Onion 1 | 2
- Veggie Stock Concentrates 2 | 4
- Cheese Tortelloni 9 oz | 18 oz
- Parmesan Cheese ½ Cup | 1 Cup

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1 PREP Wash and dry all produce. Trim **Brussels sprouts**, then halve lengthwise through stem. Thinly slice into shreds. Remove and discard ribs and stems from **kale**, then thinly slice leaves. Mince or grate **garlic**. Halve, peel, and finely dice **onion**.



4 HEAT BROTH Add **5 cups water** and **stock concentrates** to pot. Bring to a boil.



2 COOK ONION Melt **1 TBSP butter** in a large pot over medium heat. Add **onion** to pot and cook, tossing, until softened, 4-5 minutes.



5 COOK KALE AND TORTELLONI Once **broth** is boiling, stir **kale** and **tortelloni** into pot. Cook until kale has softened and tortelloni are tender, 4-5 minutes. Season generously with **salt** and **pepper**.



3 COOK BRUSSELS SPROUTS Add **Brussels sprouts**, **garlic**, and a drizzle of **olive oil** to pot. Cook, tossing, 4-5 minutes, until soft and lightly browned.



6 PLATE AND SERVE Divide **tortelloni**, **greens**, and **broth** between bowls. Sprinkle with **Parmesan** and serve.

RING-A-DING!

Tender tortelloni are an all-around favorite.