



ONE-POT CHEESE TORTELLONI

with Kale and Heirloom Grape Tomatoes



HELLO ONE-POT PASTA

Did someone say easiest cleanup ever? Everything comes together with minimal mess on the stovetop.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 620



Kale



Garlic



Cheese Tortelloni
(Contains: Milk, Eggs, Wheat)



Parmesan Cheese
(Contains: Milk)



Heirloom Grape Tomatoes



Lemon



Chili Flakes

START STRONG

The tortelloni may be done cooking sooner than you think—fresh pasta cooks faster than dried. Keep an eye out for that just-tender texture and be gentle when draining and tossing.

BUST OUT

- Large pot
- Zester
- Strainer
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

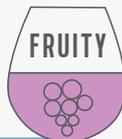
Ingredient 2-person | 4-person

- Kale 4 oz | 8 oz
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 2
- Cheese Tortelloni 9 oz | 18 oz
- Chili Flakes  1 tsp | 2 tsp
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Remove large ribs and stems from **kale**; tear or chop leaves into 1-inch pieces. Halve **tomatoes** lengthwise. Mince or grate **garlic**. Zest **lemon** until you have 1 tsp zest, then cut into quarters.



4 ADD TOMATOES

Add **tomatoes, garlic, and chili flakes** to pot with **kale**. (**TIP:** Add the chili flakes to taste—start with a pinch and go up from there.) Cook, tossing, until fragrant, 1-2 minutes. Season with **salt and pepper**.



2 COOK PASTA

Once water boils, add **tortelloni** to pot. Cook, stirring occasionally, until tender, 3-5 minutes. Reserve **½ cup cooking water**, then drain.



5 TOSS PASTA

Add **tortelloni, 2 TBSP reserved cooking water, and 2 TBSP butter** to pot and toss to combine. Stir in a squeeze or two of **lemon**. Season with **salt and pepper**.



3 COOK KALE

After draining **tortelloni**, heat a large drizzle of **olive oil** in same pot over medium-high heat. Add **kale** and cook, tossing, until tender, 3-4 minutes. (**TIP:** Add a splash of water if leaves won't soften.) Season with **salt and pepper**.



6 FINISH AND SERVE

Divide **pasta** between bowls. Sprinkle with **Parmesan, lemon zest, and any remaining chili flakes**, to taste. Serve with remaining **lemon quarters** for squeezing over.

OBSESSED!

If you like it, put a tortelloni ring on it.

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