



GARLIC HERB TORTELLONI

with Roasted Tomato and Zucchini



HELLO TORTELLONI

This stuffed pasta tends to be a bit bigger than its carby cousin, tortellini.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 730



Zucchini



Shallot



Italian Seasoning



Panko Breadcrumbs
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Roma Tomato



Garlic



Chili Flakes



Tortelloni
(Contains: Milk, Wheat, Eggs)

START STRONG

In step 3, you'll practice making compound butter. This one has garlic and Italian spices, but in the future, customize to your dish and flavor preferences. (Try lemon zest + parsley for steak, or honey + cinnamon for toast.)

BUST OUT

- Medium pot
- Strainer
- Baking sheet
- Small bowl
- Small pan
- Vegetable oil (1 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Roma Tomato 1 | 2
- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Italian Seasoning 1 tsp | 2 tsp
- Chili Flakes  1 tsp | 1 tsp
- Panko Breadcrumbs ½ Cup | ½ Cup
- Tortelloni 9 oz | 18 oz
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise, then cut crosswise into ½-inch-thick half-moons. Cut **tomato** into 8 wedges. Halve, peel, and thinly slice **shallot**. Mince **garlic**.



4 TOAST PANKO AND COOK PASTA

Melt **1 TBSP butter** in a small pan over medium-high heat. Add **panko** and cook, stirring, until toasted, 3-4 minutes. Turn off heat; season with **salt** and **pepper**. Once water is boiling, add **tortelloni** to pot. Cook until al dente, 3-4 minutes. Scoop out ½ **cup pasta water**, then drain.



2 ROAST VEGGIES

Toss **zucchini** and **tomato** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast until browned and tender, 15-20 minutes.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in pot used to cook pasta over medium-high heat. Add **shallot** and cook, stirring, until softened, 1-2 minutes. Add **garlic herb butter** and cook until melted and fragrant, about 1 minute. Add ¼ **cup pasta water**; stir until a buttery sauce forms. Stir in cooked **tortelloni** until coated. Add more pasta water, if necessary, to loosen the sauce. Turn off heat; season with **salt** and **pepper**.



3 MAKE GARLIC HERB BUTTER

Meanwhile, in a small microwave-safe bowl, microwave **2 TBSP butter** until just softened, about 10 seconds. Stir in **garlic**, **1 tsp Italian Seasoning** (we sent more), **½ tsp salt**, and a pinch of **chili flakes**. (Like things spicy? Add more chili flakes!)



6 SERVE

Divide **pasta** between bowls. Top with **roasted veggies**. Sprinkle with **Parmesan**, **toasted panko**, and a pinch of **chili flakes** if desired.

GOOD AS GOLD

Toasted panko adds an irresistible crunch to pillowy pasta.

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