



In your box

- ½ oz. Grated Parmesan
- 4 oz. Grape Tomatoes
- 9 oz. Precooked 5-Cheese Tortellini
- 2 Garlic Cloves
- 1 Red Bell Pepper
- 4 oz. Light Cream
- 5 oz. Baby Spinach

Customize It Options

- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Colander, Medium Pot, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Classic Meal Kit



Creamy Tomato Parmesan Tortellini

with spinach and red bell pepper

NUTRITION per serving—Calories: 581, Carbohydrates: 65g, Sugar: 14g, Fiber: 9g, Protein: 20g, Sodium: 1222mg, Fat: 27g, Saturated Fat: 14g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** and 1 tsp. **salt** to a boil in a medium pot



1. Prepare the Ingredients

- Halve **tomatoes**.
- Stem, seed, remove ribs, and cut **red bell pepper** into thin strips.
- Coarsely chop **spinach**.
- Mince **garlic**.



2. Cook the Tortellini

- Once **water** is boiling, add **tortellini** and cook until al dente, 3-4 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain tortellini in a colander and set aside.

Customize It Instructions

- Meat lovers! Cook proteins in a large non-stick pan over medium-high heat with 2 tsp. **olive oil**. If using **chicken breasts**, pat dry and season with a pinch of **salt** and **pepper**. Cook until browned and chicken reaches minimum internal temperature, 5-7 minutes per side. If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Season all over with a pinch of salt and pepper. Stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. If using **Impossible Burger**, break up burger until heated through, 7-9 minutes. Add to pasta as desired.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **red bell pepper** to hot pan and stir occasionally until lightly browned, 3-5 minutes.
- Add **tomatoes**, **garlic**, **spinach**, and a pinch of **salt**. Stir occasionally until spinach is wilted, 1-2 minutes.



4. Make the Sauce

- Add **pasta cooking water** and **cream** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner. Stir in **cheese**, **tortellini**, ¼ tsp. **salt**, and a pinch of **pepper** until combined.



5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!