



Creamy Spinach and Artichoke Tortellini

WITH TOASTED BREADCRUMBS

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

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

Ingredients

- 🌶️ ¼ tsp. Red Pepper Flakes
- 2 tsp. Minced Garlic and Lemon Basil
- 2 tsp. Mirepoix Broth Concentrate
- 10 oz. Par-Cooked Cheese Tortelloni
- 4 fl. oz. Cream Sauce Base
- 1 oz. Shredded Italian Cheese Blend
- .42 oz. Panko Breadcrumbs
- 2 oz. Baby Spinach
- 5 oz. Artichoke Hearts
- Customize It Options**
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 10 oz. Filets Mignon
- 8 oz. Patagonian Petite Scallops
- 12 oz. Impossible Burger

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/31618

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

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a medium pot

Customize It Instructions

- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, pat dry. Cook until steak reaches desired doneness, of 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **Impossible burger**, break up until protein reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **petite scallops**, pat dry. Let oil in pan heat, 3 minutes. After 3 minutes, cook undisturbed, 90 seconds. After 90 seconds, stir occasionally until scallops reach minimum internal temperature, 60-90 seconds. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*



1. Cook the Tortellini

- Once **water** is boiling, add **tortellini** and cook until al dente, 3-4 minutes.
- Remove from burner. Reserve ½ cup **tortellini cooking water**. Drain tortellini in a colander and set aside.
- While tortellini cooks, continue recipe.



2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Drain **artichokes**, rinse, and pat dry. Coarsely chop.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **panko** to hot pan and stir often until golden-brown, 1-2 minutes.
- Transfer panko to a plate and set aside. Keep pan over medium heat.



3. Make the Sauce

- Add 2 tsp. **olive oil** and **minced garlic and lemon basil** to hot pan. Stir occasionally until fragrant, 30-60 seconds.
- Add **cream base, cheese, mirepoix base, spinach, artichokes**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Stir to combine and bring to a simmer.



4. Add Tortellini and Finish Dish

- Once simmering, add **tortellini** and 2 Tbsp. reserved **tortellini cooking water** to hot pan. Stir occasionally until slightly thickened, 1-2 minutes.
- *If sauce is too thick, add additional reserved tortellini cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with toasted **panko** and **red pepper flakes** (to taste). Bon appétit!