

One-Pan Creamy Red Pepper and Parmesan Tortellini

WITH TOASTED PANKO TOPPING

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Large Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 20 oz. Par-Cooked Cheese Tortelloni
- ½ cup Panko Breadcrumbs
- 1 oz. Cream Cheese
- 5 oz. Peas
- 1 Shallot
- .6 oz. Butter
- 6 oz. Roasted Red Peppers
- 2 oz. Shredded Parmesan Cheese
- 1 tsp. Garlic Salt
- 8 fl. oz. Cream Sauce Base
- Customize It Options**
- 20 oz. Boneless Skinless Chicken Breast Cutlet
- 20 oz. Beef Top Round Steaks

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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/36574

*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
- Ingredient(s) used more than once: **Parmesan**



Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. olive oil. If using **top round steak**, pat dry. Cook until steak reaches desired doneness, or 3-5 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 **chicken cutlets**, pat dry. Cook until chicken reaches minimum internal temperature, 3-5 minutes per side. *Cutlet thickness can vary; if you receive a thinner cutlet, we recommend checking for doneness sooner.* Add protein to meal as desired.

1. Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Coarsely chop **roasted red peppers**.



2. Start the Tortellini

- Place a large non-stick pan over medium-high heat. Add **tortellini, roasted red peppers, shallots**, ¼ tsp. **salt**, and 1 cup **water** to hot pan. Bring to a simmer.
- Once simmering, cover and cook until tortellini is al dente, 4-6 minutes.

3. Add the Sauce

- Add **cream base, peas, cream cheese**, and **garlic salt** to hot pan. Stir to combine and bring to a simmer.
- Once simmering, reduce heat to low. Stir occasionally until sauce has thickened, 3-5 minutes.
- Remove from burner. Stir in **butter** and half the **Parmesan** (reserve remaining for garnish) until melted and combined.
- *If sauce is too thick, add **water**, 1 Tbsp. at a time, until desired consistency is reached.*
- While sauce cooks, continue recipe.



4. Toast Panko and Finish Dish

- Combine **panko** and 2 tsp. **olive oil** on a microwave-safe plate. Microwave until golden-brown and toasted, 1-2 minutes, stirring once halfway through.
- Carefully remove from microwave.
- Plate dish as pictured on front of card, topping **tortellini mixture** with remaining **Parmesan** and toasted **panko**. Bon appétit!