



#### In your box

9 oz. Precooked 5-Cheese Tortellini  
½ oz. Grated Parmesan  
6 fl. oz. Marinara Sauce  
¼ tsp. Red Pepper Flakes  
1 Shallot  
1 Roma Tomato  
½ oz. Flour  
½ oz. Cheese and Garlic Croutons

#### Customize It Options

10 oz. Ground Pork  
12 oz. Impossible Burger  
10 oz. Ground Beef  
10 oz. Antibiotic-Free Ground Beef

\*Contains: milk, eggs, wheat, soy

#### You will need

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



Ready in 15

## Cheese Tortellini with Spicy Pork Ragout and Parmesan

NUTRITION per serving—Calories: 877, Carbohydrates: 73g, Fat: 44g, Protein: 45g, Sodium: 1655mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up meat until no pink remains and ground beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **Impossible Burger**, follow same instructions as ground pork in Step 3, breaking up burger until crumbled and warmed through, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 3-4 minutes.
- Reserve  $\frac{1}{2}$  cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



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### Prepare the Ingredients

- Peel and halve **shallot**. Cut into  $\frac{1}{4}$ " dice.
- Core **tomato** and cut into  $\frac{1}{4}$ " dice.
- Coarsely crush **croutons**.
- Combine crushed croutons and **Parmesan** in a mixing bowl. Set aside.



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### Make the Sauce

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until tender, 2-4 minutes.
- Add **ground pork** and **tomato**. Stir often, breaking up pork, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes.
- Sprinkle **flour** on pork and stir until incorporated. Stir in **marinara**,  $\frac{1}{2}$  cup reserved **pasta cooking water**,  $\frac{1}{4}$  tsp. **salt**, and  $\frac{1}{4}$  tsp. **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 1-2 minutes.
- Stir in **pasta**. Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **pasta** with **crouton-Parmesan mixture** and **red pepper flakes** (to taste). Bon appétit!