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## TORTELLONI WITH CHICKEN SAUSAGE BOLOGNESE

plus Scallions

**WHAT WE SEND** (2 servings | 4 servings) **CALORIES 760** **PREP IN 5 MIN** **READY IN 15 MIN**

\* Keep refrigerated



**Scallions\***  
(1 | 2)



**Garlic**  
(1 Clove | 2 Cloves)



**Tortelloni\***  
(1 | 2)  
*Contains: Eggs, Milk,  
Wheat*



**Chicken  
Sausage Mix\***  
(9 oz | 18 oz)



**Tomato Paste**  
(1 | 2)



**Italian  
Seasoning**  
(1 | 1)



**Cream Cheese\***  
(1 | 2)  
*Contains: Milk*

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(1 tsp | 2 tsp)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

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**6 SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

**1.**



Bring a medium pot of **salted water** to a boil (**large pot for 4 servings**). **Wash and dry produce.** Thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**.

**2.**



Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook until tortelloni float to the top, 3–4 minutes. Reserve **1 cup pasta cooking water** (**2 cups for 4 servings**), then drain.

**3.**



Heat a **drizzle of oil** in a large pan over medium–high heat. Add **sausage, scallion whites, and garlic**; cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes.

**4.**



Add **tomato paste** and **half the Italian Seasoning** (**all for 4 servings**) to same pan; stir to coat. (**If you like things spicy, add a pinch of chili flakes from your pantry!**) Add **cream cheese** and **½ cup reserved pasta cooking water** (**1 cup for 4**); cook, stirring, until cream cheese is melted and sauce is combined, 1–2 minutes. Season with **salt** and **pepper**.

**5.**



Carefully stir **drained tortelloni** and **1 TBSP butter** (**2 TBSP for 4 servings**) into pan with **sauce**, adding **splashes of remaining pasta cooking water** as necessary, until everything is coated in a creamy sauce. Divide **pasta** between bowls and top with **scallion greens**.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.*