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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°.