



LEMON BROCCOLI TORTELLINI WITH FRESH SPINACH AND PARMESAN

FAST. EASY. FRESH.

1. Start by preheating your oven to 425°F and bringing a large pot of salted water to a boil. Cut your **broccoli** into florets and then toss in a bowl with the **olive oil**, 2 Tbsp. **lemon juice**, and 4 cloves of **garlic** peeled and minced. Season with a good pinch of **salt** and **pepper** and then spread evenly onto a parchment-lined baking sheet. Roast for 15-20 minutes until crisp and slightly charred.

2. Meanwhile, peel and mince your other 4 cloves of **garlic** and peel and mince the **shallots**. Use a grater to zest your **lemons**.

3. When the water is boiling, add the **tortellini** and cook for 6-8 minutes, or until al dente. Reserve 1 cup of cooking water, then drain, and set aside.

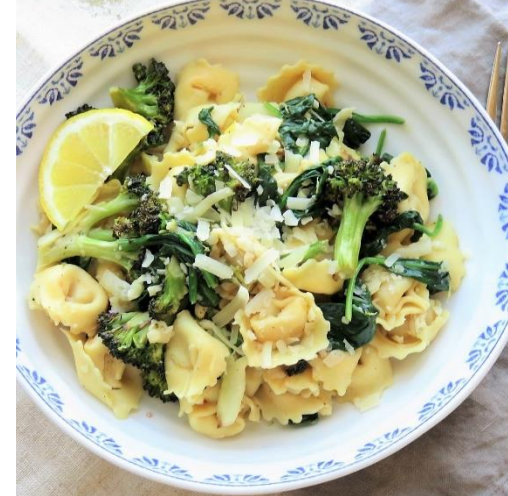
4. To the same pot your tortellini were in, add the **butter**. When melted add the **garlic**, **shallot**, **red pepper flakes**, and **spinach** and cook until the spinach is just wilted, about 2-3 minutes. Add half or up to all of the **lemon zest** depending on taste, and stir.

5. Turn the heat to low and add the **cooked tortellini** and **roasted broccoli** to the pot. Stir in the reserved pasta water and juice from 1-2 of your **lemons** depending on taste. Cook on low until the tortellini is warm. Add ¾ of the **Parmesan** and stir to combine. Season with **salt** and **pepper** to taste.

6. To serve, scoop the tortellini into bowls and top with your remaining **Parmesan**. Enjoy!

Ingredients (4 Person Serving – 944 Calories Per Serving)

Broccoli	1 Large Head	Red Pepper Flakes	Pinch
Olive Oil	2 Tbsp.	Shallots	2
Lemon Juice	2 Tbsp.	Fresh Spinach	200 g
Garlic	8 Cloves	Lemon	2 Large
Cheese Tortellini	700 g	Parmesan	120 g
Salted Butter	6 Tbsp.	Salt and Pepper	To taste



30 Minute
Cook
Time!