



# 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**, 1 Tbsp. **lemon juice**, and 2 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 2 cloves of **garlic** and peel and mince the **shallot**. Use a grater to zest your **lemon**.

**3.** When the water is boiling, add the **tortellini** and cook for 6-8 minutes, or until al dente. Reserve ½ 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 your entire lemon. 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 (2 Person Serving – 944 Calories Per Serving)

Broccoli	1 Small Head	Red Pepper Flakes	Pinch
Olive Oil	1 Tbsp.	Shallot	1
Lemon Juice	1 Tbsp.	Fresh Spinach	98 g
Garlic	4 Cloves	Lemon	1
Cheese Tortellini	350 g	Parmesan	60 g
Salted Butter	3 Tbsp.	Salt and Pepper	To taste

**30** Minute  
Cook  
Time!