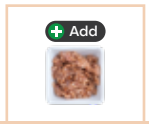




Cheese Tortellini and Sun-Dried Tomato Pesto Sauce

with Blistered Tomatoes and Spinach

25 Minutes



Mild Italian Sausage
uncased
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://visit.hellofresh.ca)



Cheese Tortellini
350 g | 700 g



Sun-Dried
Tomato Pesto
¼ cup | ½ cup



Shallot
1 | 2



Baby Spinach
56 g | 113 g



Parmesan
Cheese, shredded
¼ cup | ½ cup



Baby Tomatoes
113 g | 227 g



Cream Cheese
1 | 2



Garlic, cloves
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, pepper, butter

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer

1



Prep

- Before starting, wash and dry all produce.
- Add **10 cups** water and **1 tbsp salt** to a large pot (use same for 4 servings). Cover and bring to a boil over high.
- Meanwhile, peel, then thinly slice **shallot**.
- Roughly chop **spinach**.
- Peel, then mince or grate **garlic**.

2



Cook tortellini

- Add **tortellini** to the boiling water. Cook 2-3 min, stirring occasionally, until tender.
- Reserve **¾ cup** (1 ½ cups) **pasta water**.
- Drain and return **tortellini** to the same pot, off heat.

3



Cook veggies

- **+ Add | Mild Italian Sausage**
- Meanwhile, prick **tomatoes** with a fork.
- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **tomatoes**. Cook 4-5 min, stirring occasionally, until blistered.
- Reduce heat to medium.
- Add **shallots** and **garlic**. Cook 2-3 min, stirring constantly, until softened. Season with **salt** and **pepper**.

4



Make sauce

- Add **cream cheese** to the pan with **veggies**. Cook 1-2 min, stirring often, until melted.
- Add **pesto**, **reserved pasta water**, **spinach** and **half the Parmesan**. Cook 2-3 min, stirring often, until **sauce** thickens slightly and **spinach** wilts.
- Remove from heat.
- Season with **salt** and **pepper**.

5



Finish and serve

- **+ Add | Mild Italian Sausage**
- Add **sauce** to the pot with **tortellini**. Stir 1-2 min, until combined.
- Season with **salt** and **pepper**.
- Divide **tortellini** between bowls.
- Sprinkle **remaining Parmesan** over top.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook sausage

+ Add | Mild Italian Sausage

If you've opted to get **sausage**, heat a large non-stick pan over medium-high. When hot, add **½ tbsp** (1 tbsp) oil, then **sausage**. Cook 4-5 min, breaking up **sausage** into smaller pieces, until no pink remains.** Season with **salt** and **pepper**. Transfer to a plate, then cover to keep warm.

5 | Finish and serve

+ Add | Mild Italian Sausage

Add **sausage** to sauce along with pesto.

** Cook to a minimum internal temperature of 165°F.