



BLT Pasta

with Stuffed Pasta and Herbed Goat Cheese

PRONTO 25 Minutes



Bacon Strips



Cheese Tortellini



Cherry Tomatoes



Basil



Goat Cheese



Garlic



Shallot



Sour Cream



Baby Kale

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start Strong

Before starting, wash and dry all produce.

Bust Out

Small Bowl, Measuring Spoons, Strainer, Paper Towels, Large Pot, Measuring Cups, Slotted Spoon, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Cheese Tortellini	250 g	500 g
Cherry Tomatoes	113 g	227 g
Basil	7 g	14 g
Goat Cheese	56 g	113 g
Garlic	6 g	12 g
Shallot	50 g	100 g
Sour Cream	6 tbsp	12 tbsp
Baby Kale	56 g	113 g
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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



1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, finely chop **basil**. Peel, then thinly slice **garlic** and **shallot**. Cut **bacon** into ¼-inch strips.



2. MAKE HERBED GOAT CHEESE

Add **goat cheese** and **basil** to a small bowl. Stir to combine. Season with **salt** and **pepper**.



3. COOK BACON AND PASTA

Heat a large non-stick pan over medium heat. When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 6-8 min.** Meanwhile, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Using a slotted spoon, transfer **crispy bacon** to a paper towel-lined plate. Reserve **1 tbsp bacon fat** (dbl for 4 ppl) in the pan and discard the rest.



4. COOK VEGGIES

Using the same pan (with reserved bacon fat), add **tomatoes** and **shallots**. Cook, stirring occasionally, until **tomatoes** burst, 3-4 min. Add **kale** and **garlic**. Cook, stirring often, until **kale** is slightly wilted, 1 min.



5. FINISH PASTA

When **tortellini** is tender, reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return to the same pot, off heat. Add **reserved pasta water**, **tomato mixture**, **sour cream** and **half the herbed goat cheese**. Stir together, until **sauce** thickens, 1 min.



6. FINISH AND SERVE

Divide **pasta** between bowls. Sprinkle over **bacon** and dollop over **remaining herbed goat cheese**.

Dinner Solved!