



Cacio e Pepe Cheese Tortellini

with Roasted Cauliflower

Veggie

Spicy

30 Minutes



Cheese Tortellini



Parmesan Cheese, shredded



Cracked Black Pepper



Cauliflower, florets



Green Peas



Cream



Shallot



Garlic, cloves



Baby Spinach

HELLO CACIO E PEPE

In Italian, this dish's name means 'cheese and pepper'!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cracked Black Pepper 🌶️	¼ tsp	½ tsp
Cauliflower, florets	285 g	570 g
Green Peas	56 g	113 g
Cream	237 ml	474 ml
Shallot	50 g	100 g
Garlic, cloves	1	2
Baby Spinach	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

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Prep

Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, cut **cauliflower** into bite-sized pieces. Halve, peel, then thinly slice **shallot**. Peel, then thinly slice **garlic**.



Roast cauliflower

Add **cauliflower** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until golden-brown, 14-16 min.



Cook tortellini

Add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **tortellini** to the same pot, off heat.



Make cream sauce

While **tortellini** cook, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) then **garlic, peas** and **shallots**. Cook, stirring occasionally, until **shallots** soften, 2-3 min. Add **cream** and **¼ tsp black pepper** (dbl for 4 ppl). Cook, stirring together, until **sauce** thickens slightly, 1-2 min.



Assemble pasta

Add **cream sauce, spinach, Parmesan** and **reserved pasta water** to the pot with **tortellini**. Stir together until **spinach** wilts, 1 min.



Finish and serve

Divide **cacio e pepe tortellini** between plates. Top with **roasted cauliflower**.

Dinner Solved!