



Cheese Stuffed Pasta in Zucchini Tomato Sauce with Mushrooms and Parmesan

FAMILY 30 Minutes



-  Fresh Cheese Tortellini
-  Zucchini
-  Crushed Tomatoes
-  Italian Seasoning
-  Garlic
-  Cremini Mushrooms
-  Onion, chopped
-  Parmesan Cheese
-  Vegetable Broth Concentrate

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start Strong

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

Bust Out

Baking Sheet, Garlic Press, Large Pot, Measuring Cups, Measuring Spoons, Small Bowl, Strainer, Medium Pot

Ingredients

	4 Person
Fresh Cheese Tortellini	500 g
Zucchini	400 g
Crushed Tomatoes	2 box
Italian Seasoning	2 tbsp
Garlic	12 g
Cremini Mushrooms	227 g
Onion, chopped	113 g
Parmesan Cheese	56 g
Vegetable Broth Concentrate	2
Sugar*	2 tsp
Oil*	
Salt and Pepper*	

* Pantry items

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. Cover and bring to a boil over high heat. Meanwhile, Cut **zucchini(s)** in half, lengthwise, then into ½-inch thick half moons. Roughly chop **mushrooms**. Peel, then mince or grate **garlic**



4. FINISH SAUCE

Add **crushed tomatoes, broth concentrate, reserved cooking water** and **2 tsp sugar**. Cook, stirring occasionally, until slightly thickened, 5-6 min. Season with **salt** and **pepper**.



2. COOK TORTELLINI & ROAST VEGGIES

Add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. Meanwhile, on a baking sheet, toss **zucchini, mushrooms, half the Italian seasoning** and **1 tbsp oil**. Season with **salt** and **pepper**. Roast, in **middle** of oven, until tender, 8-10 min. When **tortellini** is done, reserve **½ cup pasta water**. Drain, return to pot and set aside, off heat.



5. ASSEMBLE PASTA

When **sauce** is slightly thickened, add **tortellini** and **roasted veggies**. Stir together.



3. START SAUCE

While **veggies** roast, heat a medium pot over medium-high heat. When hot, add **2 tsp oil**, then **onions**. Cook, stirring often, until softened, 3-4 min. Add **garlic** and **remaining Italian Seasoning**. Cook, stirring often, until fragrant, 30 secs.



6. FINISH AND SERVE

Divide **pasta** between plates and sprinkle over **Parmesan**.

Dinner Solved!

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