



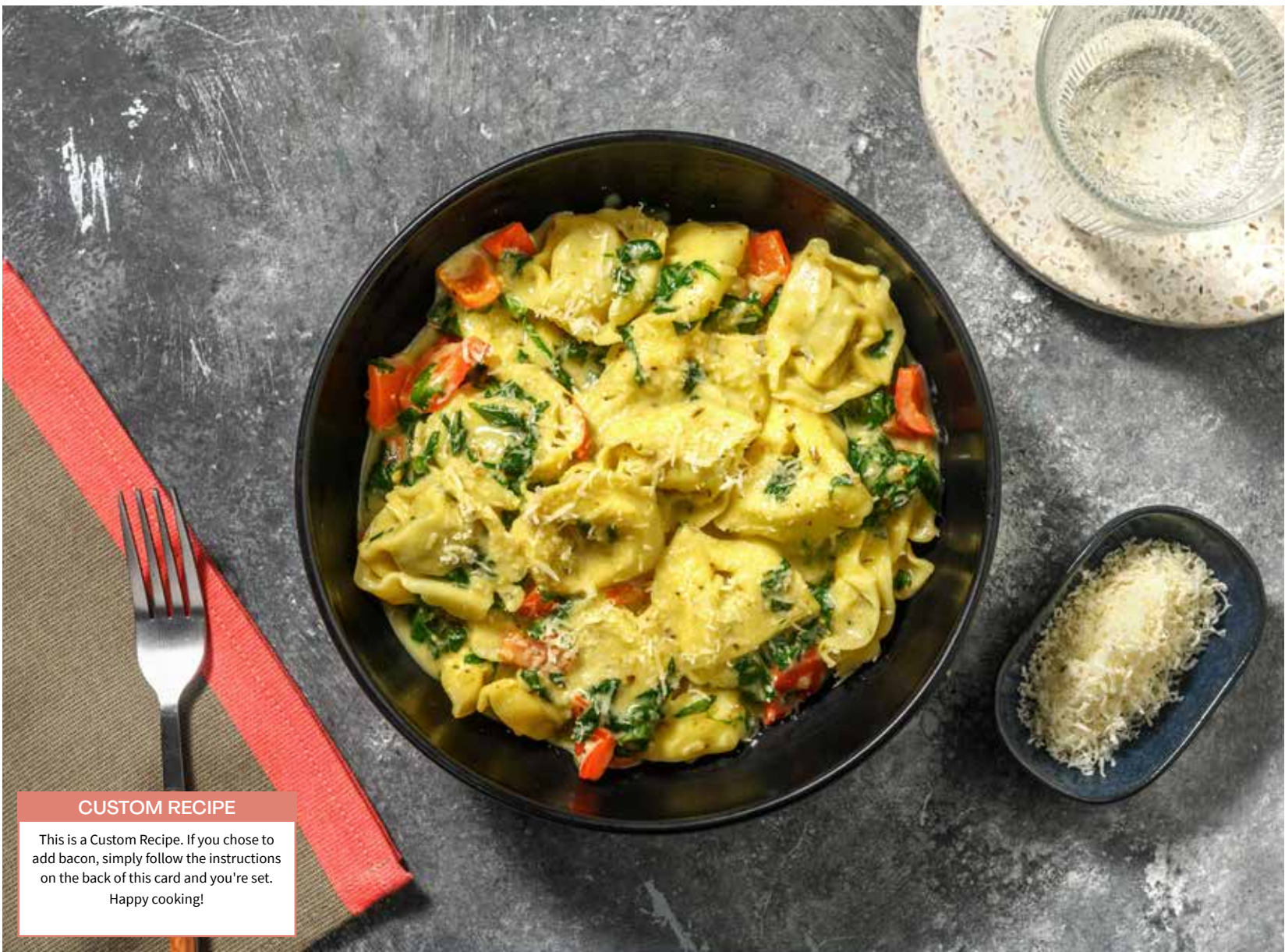
Cheese Tortellini and Creamy Pesto Sauce

with Peppers and Spinach

Veggie

Quick

25 Minutes



Cheese Tortellini



Bacon



Basil Pesto



Shallot



Baby Spinach



Parmesan Cheese, shredded



Cream



Sweet Bell Pepper



Cream Sauce Spice Blend

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

If you've opted to add bacon, preheat the oven to 450 °F.

Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Bacon	100 g	200 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
Sweet Bell Pepper	160 g	320 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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 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.

Contact

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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.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then thinly slice **shallot**.
- Roughly chop **spinach**.

Arrange **bacon strips** in a single layer on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.) Roast **bacon** in the middle of the oven until crispy and cooked through, 10-12 min. **** (NOTE:** For 4 ppl, roast bacon in the top and bottom of the oven, rotating sheets halfway through.) Transfer **bacon** to a paper-lined plate.



Make sauce

- Sprinkle **Cream Sauce Blend** over **veggies**. Cook, stirring constantly, until **veggies** are coated, 30 sec.
- Add **pesto, cream, reserved pasta water** and **half the Parmesan**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.
- Season with **salt** and **pepper**.



Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min.
- Season with **salt** and **pepper**.



Cook tortellini

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



Finish and serve

- Add **spinach** and **sauce** to the pot with **tortellini**. Stir until **spinach** wilts, 1-2 min.
- Season with **salt** and **pepper**, to taste.
- Divide **tortellini** between bowls.
- Sprinkle **remaining Parmesan** over top.

Crumble or cut **bacon** into ½-inch pieces. Add **half the bacon** to the pot with **tortellini, spinach** and **sauce**. Sprinkle **remaining bacon** over plated tortellini.

Dinner Solved!