



# Cheese Tortellini in a Turkey Tomato Sauce with Roasted Peppers and Spinach

Quick

25 Minutes



Minced Turkey



Cheese Tortellini



Sweet Bell Pepper



Italian Seasoning



Tomato Sauce Base



Crushed Tomatoes



Parmesan Cheese,  
shredded



Balsamic Glaze



Baby Spinach



Garlic Puree

## HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

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

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Minced Turkey             | 250 g    | 500 g    |
| Cheese Tortellini         | 350 g    | 700 g    |
| Sweet Bell Pepper         | 160 g    | 320 g    |
| Italian Seasoning         | 1 tbsp   | 2 tbsp   |
| Tomato Sauce Base         | 2 tbsp   | 4 tbsp   |
| Crushed Tomatoes          | 370 ml   | 740 ml   |
| Parmesan Cheese, shredded | ¼ cup    | ¼ cup    |
| Balsamic Glaze            | 1 tbsp   | 2 tbsp   |
| Baby Spinach              | 113 g    | 227 g    |
| Garlic Puree              | 1 tbsp   | 2 tbsp   |
| Oil*                      |          |          |
| Salt and Pepper*          |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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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### 1

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. Core, then cut **pepper** into ½-inch pieces.



### 2

## Roast peppers

Add **peppers**, **half the Italian Seasoning** 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 tender, 14-15 min.



### 3

## Start sauce

While **peppers** roast, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



### 4

## Finish sauce

Reduce heat to medium, then add **garlic puree**, **tomato sauce base** and **remaining Italian Seasoning** to the pan with **turkey**. Cook, stirring often, until fragrant, 1 min. Add **crushed tomatoes**. Simmer, stirring occasionally, until **sauce** thickens slightly, 4-5 min.



### 5

## Cook tortellini

When **sauce** is almost done, add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Drain and return **tortellini** to same pot, off heat.



### 6

## Finish and serve

Add **sauce**, **peppers**, **spinach** and **¼ cup water** (dbl for 4 ppl) to the pot with **tortellini**. Stir until **spinach** wilts, 1 min. Add **half the balsamic glaze** (use all for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Divide **tortellini** between bowls. Sprinkle **Parmesan** over top.

## Dinner Solved!