



# Cheese Tortellini in Tomato-Bacon Sauce with Spinach and Parmesan

Family Friendly

Quick

25 Minutes



Cheese Tortellini



Bacon Strips



Crushed Tomatoes



Garlic, cloves



Baby Spinach



Parmesan Cheese, shredded



Italian Seasoning



Mushrooms

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, slotted spoon, strainer, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Bacon Strips	100 g	200 g
Crushed Tomatoes	370 ml	796 ml
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
Sugar*	¼ tsp	½ tsp
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.*

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### Cook pasta

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. Add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (use same for 4 ppl), then drain and return **tortellini** to the same pot, off heat.



### Cook mushrooms

Heat the same pan (from step 2) with **reserved bacon fat** over medium-high. When hot, add **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.



### Cook bacon

While **water** boils, cut **bacon** into 1-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **bacon** and **2 tbsp water** (dbl for 4 ppl) to the pan. Cook, stirring occasionally, until **bacon** is crispy and **water** has evaporated, 6-8 min. Remove the pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside, reserving **bacon fat** in the pan.



### Make sauce

Reduce heat to medium. Add **crushed tomatoes**, **garlic**, **Italian seasoning**, **reserved pasta water** and **¼ tsp sugar** (dbl for 4 ppl) to the pan with **mushrooms**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Transfer **sauce**, **spinach** and **1 tbsp butter** (dbl for 4 ppl) to the large pot with **tortellini**. Place over medium heat, then stir until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



### Prep

While **bacon** cooks, on a clean surface, roughly chop **spinach**. Thinly slice **mushrooms**. Peel, then mince or grate **garlic**.



### Finish and serve

Divide **cheese tortellini** between bowls. Sprinkle over **bacon** and **Parmesan**.

## Dinner Solved!