



# Cheese Tortellini in Tomato Sauce with Bacon and Parmesan

Family Friendly

Optional Spice

Quick

25 Minutes



Cheese Tortellini



Bacon Strips



Crushed Tomatoes  
with Garlic and  
Onion



Garlic Salt



Baby Spinach



Parmesan Cheese,  
shredded



Mushrooms



Chili Flakes



Chicken Broth  
Concentrate

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 with Garlic and Onion	370 ml	740 ml
Garlic Salt	1 tsp	2 tsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Mushrooms	113 g	227 g
Chili Flakes 🌶️	1 tsp	2 tsp
Chicken Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
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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### Cook tortellini

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 **½ tsp garlic salt** (dbl for 4 ppl) and **pepper**.



### Cook bacon

Meanwhile, 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, broth concentrate, 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. Add **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 **¼ tsp salt** (dbl for 4 ppl) and **pepper**, to taste.



### Prep

Meanwhile, on a clean surface, roughly chop **spinach**. Thinly slice **mushrooms**.



### Finish and serve

Divide **cheese tortellini** between bowls. Sprinkle over **bacon** and **Parmesan**. Sprinkle with **chili flakes**, if desired.

## Dinner Solved!