



Cheese Tortellini Puttanesca

with Roasted Parmesan-Crusted Cauliflower

Veggie

Spicy

25 Minutes



Cheese Tortellini



Mixed Olives



Crushed Tomatoes



Chili Flakes



Worcestershire Sauce



Parmesan Cheese, shredded



Cauliflower, florets



Garlic Salt



Mayonnaise



Italian Seasoning



Shallot

HELLO WORCESTERSHIRE

This condiment gives food an alluring je ne sais quoi!

Start here

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

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust out

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

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Mixed Olives	30 g	60 g
Crushed Tomatoes	370 ml	740 ml
Chili Flakes 🌶️	¼ tsp	¼ tsp
Worcestershire Sauce	1 tbsp	2 tbsp
Parmesan Cheese, shredded	½ cup	1 cup
Cauliflower, florets	285 g	570 g
Garlic Salt	1 tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Shallot	50 g	100 g
Oil*		
Salt and Pepper*		

* Pantry items

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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Roast cauliflower

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. While **water** comes to a boil, cut **cauliflower** into 1-inch pieces.

Add **cauliflower**, **mayo**, **half the Italian Seasoning** and **half the garlic salt** to a large bowl. Season with **pepper**, then toss to coat. Add **cauliflower** to a parchment-lined baking sheet. Roast in the **middle** of the oven until tender, 16-18 min. Stir **cauliflower** halfway through, then sprinkle with **half the Parmesan**. Continue cooking until tender.



Cook sauce

While **tortellini** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until softened slightly, 1-2 min. Add **crushed tomatoes**, **Worcestershire sauce**, **olive brine**, **remaining Italian Seasoning** and **¼ tsp chili flakes**. (NOTE: Reference heat guide.) Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring occasionally, until **sauce** slightly thickens, 2-3 min.



Prep

While **cauliflower** roasts, peel, then cut **shallot** into ¼-inch pieces. Drain **olives**, reserving **brine**, then roughly chop.



Finish tortellini

Add **olives**, **tortellini** and **reserved pasta water** to the pan with **sauce**. Season with **remaining garlic salt** and **pepper**. Cook, stirring occasionally, until slightly thickened, 3-4 min. Add **half the remaining Parmesan**. Stir until melted.



Cook tortellini

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



Finish and serve

Divide **tortellini** between plates. Sprinkle with **remaining Parmesan** and any **remaining chili flakes**, if desired. Serve **roasted cauliflower** alongside.

Dinner Solved!