



Cheese Tortellini with Multicoloured Tomatoes and Toasted Pine Nuts

Veggie 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.
Thank you for your understanding & happy cooking!



Fresh Cheese Tortellini



Lemon



Multicoloured Tomatoes



Pine Nuts



Garlic



Baby Spinach



Basil Pesto



Red Onion



Parmesan Cheese

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

- Before starting, wash and dry all produce.

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.

Bust Out

Strainer, large non-stick pan, measuring cups & spoons, zester, large pot

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	250 g	500 g
Lemon	1	2
Multicoloured Tomatoes	227 g	454 g
Pine Nuts	28 g	28 g
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Red Onion	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** 0°C/0°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Add **10 cups water** and **2 tsp salt** in a large pot. Cover and bring to a boil over high heat. Halve **tomatoes**. Zest **lemon**, then cut into wedges. Peel, then mince or grate **garlic**.



Cook tortellini

Add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain, then return to the same pot. Set aside.



Toast pine nuts

While **tortellini** cooks, heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove pan from heat. Transfer **pine nuts** to a plate. Set aside.



Start sauce

Heat the same pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomato** and **garlic**. Cook, stirring occasionally, until tender, 2-3 min.



Finish sauce

Add **basil pesto** and **reserved pasta water** to the pan. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**. Add **tortellini, spinach, lemon zest, half the Parmesan** and **2 tbsp butter** (dbl for 4 ppl). Remove from heat and stir together until **spinach** wilts, 1-2 min.



Finish and serve

Divide **pasta** between bowls. Sprinkle over **pine nuts** and **remaining Parmesan**. Tear over **basil**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!