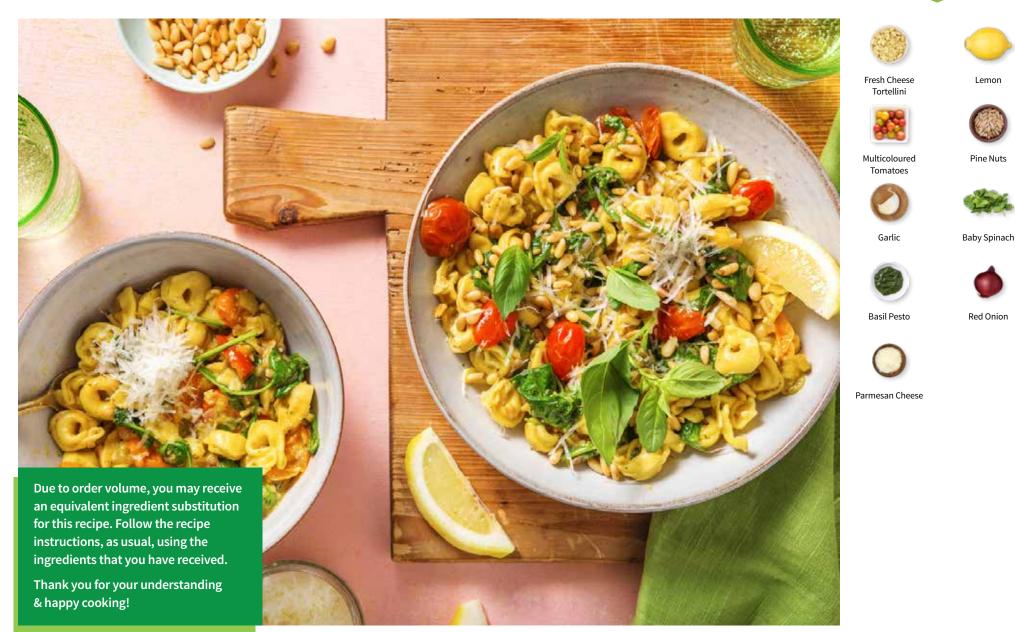


Cheese Tortellini with Multicoloured Tomatoes and Toasted Pine Nuts

Veggie 30 Minutes



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	1⁄4 cup	½ cup
Red Onion	56 g	113 g
Parmesan Cheese	1⁄4 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!