



Creamy Basil Pesto Cheese Tortellini Pasta

with Crispy Bacon and Corn

Family

30 Minutes



Cheese Tortellini



Bacon Strips



Basil Pesto



Shallot



Corn Kernels



Parmesan Cheese



Sour Cream



Sweet Bell Pepper

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Bacon Strips	100 g	200 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Corn Kernels	56 g	113 g
Parmesan Cheese	28 g	56 g
Sour Cream	6 tbsp	12 tbsp
Sweet Bell Pepper	160 g	320 g
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 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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Cook bacon

Cut **bacon** into 1-inch pieces. Heat a large non-stick pan over medium heat. When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 7-9 min.** Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Off heat, reserve **1 tbsp bacon fat** (dbl for 4 ppl) in the pan, then drain and discard any **excess fat**.



Make sauce

While **tortellini** cooks, heat the same pan (with reserved bacon fat) over medium-high. When hot, add **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**. Remove pan from heat, then stir in **pesto**, **sour cream**, **corn**, and **reserved pasta water**.



Prep

Add **10 cups water** and **2 tsp salt** in a large pot (same amount for 4 ppl). Cover and bring to a boil over high heat. Meanwhile, core, then cut **pepper** into ½-inch pieces. Peel, then thinly slice **shallot**.



Finish pasta

Add **creamy basil pesto sauce**, **half the bacon** and **half the Parmesan** to the pot with **tortellini**. Stir until combined and **tortellini** is coated.



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). Drain and return the **tortellini** to the same pot, off heat.



Finish and serve

Divide **pasta** between bowls. Sprinkle **remaining bacon** and **remaining Parmesan** over top.

Dinner Solved!