



Creamy Cheese Tortellini

with Sun-Dried Tomato Pesto and Spinach

Veggie

Quick

25 Minutes



Cheese Tortellini



Garlic, cloves



Cream



Baby Spinach



Parmesan Cheese,
shredded



Shallot



Sweet Bell Pepper



Sun-Dried Tomato
Pesto



Cream Cheese



Vegetable Broth
Concentrate

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Garlic, cloves	2	4
Cream	56 ml	113 ml
Baby Spinach	113 g	227 g
Parmesan Cheese, shredded	¼ cup	½ cup
Shallot	50 g	100 g
Sweet Bell Pepper	160 g	320 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Cream Cheese	2 tbsp	4 tbsp
Vegetable Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
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.

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 **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.



Make cream sauce

Add **cream cheese**, **cream**, **broth concentrate** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until **sauce** reduces slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



Prep

Meanwhile, peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Core, then cut **pepper** into ½-inch pieces. Roughly chop **spinach**.



Finish tortellini

Pour **cream sauce** over **tortellini** in the pot, then add **spinach** and **sun-dried tomato pesto**. Return the pot to medium and cook, stirring often, until **spinach** wilts and **sauce** coats **tortellini**, 2-3 min. Season with **salt** and **pepper**, to taste.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min. Add **garlic**. Cook, stirring often, until fragrant, 1-2 min. Season with **salt** and **pepper**.



Finish and serve

Divide **creamy cheese tortellini** between bowls. Sprinkle **Parmesan** over top.

Dinner Solved!