

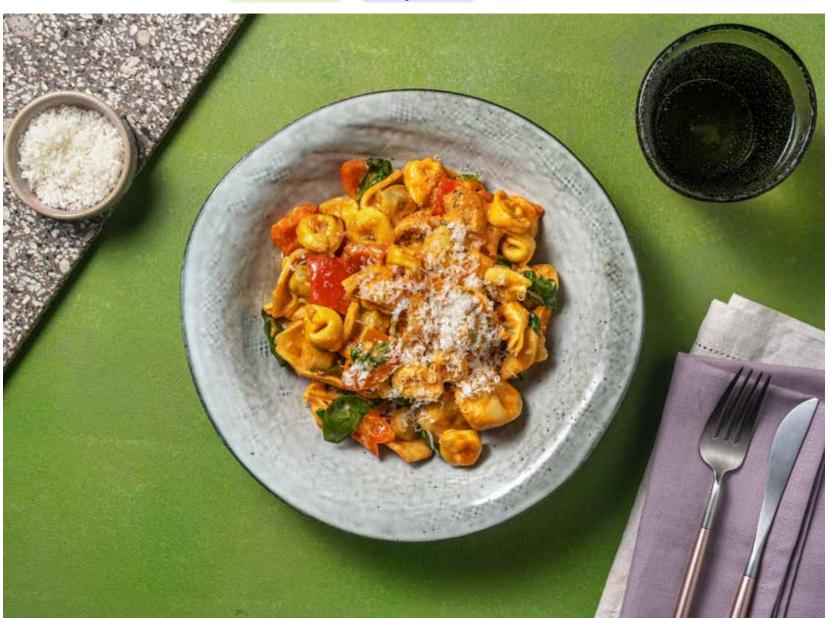
Creamy Cheese Tortellini

with Sun-Dried Tomato Pesto and Spinach

Veggie

Quick

25 Minutes





Cheese Tortellini











Parmesan Cheese,



Baby Spinach

shredded



Sweet Bell Pepper



Sun-Dried Tomato

Shallot



Cream Cheese



Vegetable Broth Concentrate

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

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	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	1⁄4 cup	½ cup
Shallot	50 g	100 g
Sweet Bell Pepper	160 g	320 g
Sun-Dried Tomato Pesto	⅓ 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.



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 1/4 cup pasta water (dbl for 4 ppl), then drain and return **tortellini** to the same pot, off heat.



Prep

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



Cook veggies

- · Heat a large non-stick pan over mediumhigh 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.



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.



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.



Finish and serve

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

Dinner Solved!

Contact

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