



# 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!