



Creamy Rosé Tortellini

with Roasted Red Peppers

Veggie

Quick

25 Minutes

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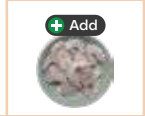
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or

*2 Double

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Shrimp

285 g | 570 g



Cheese Tortellini

350 g | 700 g



Cream

56 ml | 113 ml



Mozzarella Cheese, shredded

¼ cup | 1 ½ cup



Chives

7 g | 7 g



Parmesan Cheese, shredded

¼ cup | ¼ cup



Crushed Tomatoes with Garlic and Onion

1 | 2



Roasted Red Peppers

170 ml | 340 ml



Cream Sauce Spice Blend

1 tbsp | 2 tbsp



Garlic, cloves

2 | 4

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.

Pantry items | Salt*, pepper*, unsalted butter*

Cooking utensils | Large oven-proof pan, colander, measuring spoons, measuring cups, large pot

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

+ Add | Shrimp

- 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.
- Meanwhile, drain **roasted red peppers**, then pat dry with paper towels. Cut into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.

4



Finish sauce

- Sprinkle **Cream Sauce Blend** over **peppers**. Cook, stirring constantly, until **peppers** are coated, 30 sec.
- Add **crushed tomatoes, cream** and **half the chives**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.
- Season with **salt** and **pepper**.

2



Start sauce

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **garlic** and **roasted red peppers**. Cook, stirring occasionally, until fragrant, 2-3 min.
- Season with **salt** and **pepper**.

5



Bake tortellini

+ Add | Shrimp

- Add **tortellini** and **reserved pasta water** to the pan with **sauce**.
- Season with **salt** and **pepper**, then gently toss to combine. (**NOTE:** If you do not have an oven-proof pan, transfer mixture to a lightly-oiled, 8x8-inch baking dish for 2 ppl or 9x13-inch dish for 4 ppl.)
- Sprinkle **mozzarella** and **Parmesan cheese** over **tortellini**.
- Bake in the **middle** of the oven until **cheese** is golden-brown, 5-6 min.

3



Cook tortellini

- Meanwhile, add **tortellini** to the **boiling water**.
- Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup** (⅔ cup) **pasta water**, then drain.

6



Finish and serve

- Allow **tortellini** to cool for 2-3 min before serving.
- Divide **tortellini** between plates.
- Sprinkle **remaining chives** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove pan from heat.

5 | Bake tortellini

+ Add | Shrimp

Add **shrimp** to the pan with **sauce** along with **tortellini** and **reserved pasta water**.

** Cook to a minimum internal temperature of 74°C/165°F.



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