



Mediterranean Tortellini

with Pesto Sauce and Roasted Summer Veggies

VEGGIE

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Fresh Cheese Tortellini



Zucchini



Onion, sliced



Sweet Bell Pepper



Basil Pesto



Parmesan Cheese



Baby Spinach



Mediterranean Spice Blend

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking Sheet, Measuring Spoons, Strainer, Measuring Cups, Large Pot

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	250 g	500 g
Zucchini	200 g	400 g
Onion, sliced	56 g	113 g
Sweet Bell Pepper	160 g	160 g
Basil Pesto	¼ cup	½ cup
Parmesan Cheese	¼ cup	½ cup
Baby Spinach	56 g	56 g
Mediterranean Spice Blend	1 tbsp	1 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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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1. PREP

Bring **10 cups water** and **2 tsp salt** (use same for 4 ppl) to a boil in a large pot. Core, then cut **peppers** into ½-inch pieces. Cut **zucchini** into ½-inch thick half-moons.



2. ROAST VEGGIES

Toss **onions, zucchini, peppers** and **half the Mediterranean Spice Blend** with **½ tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until softened, 14-15 min.



3. COOK TORTELLINI

While **veggies** roast, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and set aside.



4. ASSEMBLE PASTA

Heat the same large pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and **remaining Mediterranean Spice Blend**. Swirl the pan to melt **butter**, 1 min. Once **butter** has melted, add the **spinach** and stir until **spinach** wilts, 1-2 min. Remove the pot from heat. Add **tortellini, pesto, roasted veggies, half the Parmesan** and **reserved pasta water**. Toss until well combined. Season with **salt** and **pepper**.



5. FINISH AND SERVE

Divide **tortellini and roasted veggies** between bowls. Sprinkle over **remaining Parmesan**.

Dinner Solved!