



Mediterranean Tortellini

with Pesto Sauce and Roasted Veggies

Veggie

30 Minutes



Fresh Cheese Tortellini



Zucchini



Yellow Onion



Sweet Bell Pepper



Basil Pesto



Parmesan Cheese, shredded



Mediterranean Spice Blend



Basil

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, colander, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Zucchini	200 g	400 g
Yellow Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basil Pesto	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Mediterranean Spice Blend	1 tbsp	2 tbsp
Basil	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
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.

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Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces. Halve **zucchini** lengthwise, then cut into ½-inch half-moons. Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).



Assemble pasta

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



Roast veggies

Add **onions, zucchini, peppers, half the Mediterranean Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until softened, 14-15 min.



Finish and serve

Divide **tortellini** between bowls. Sprinkle with **remaining Parmesan**. Tear **basil** over top.

Dinner Solved!



Cook tortellini

While **veggies** roast, add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **2 tbsp pasta water** (dbl for 4 ppl), then drain and return **tortellini** to the same pot, off heat.