



# Mediterranean Tortellini

with Pesto Sauce and Roasted Summer Veggies

Veggie

30 Minutes



Fresh Cheese Tortellini



Zucchini



Yellow Onion



Sweet Bell Pepper



Basil Pesto



Parmesan Cheese, shredded



Baby Spinach



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                  | 400 g    | 800 g    |
| Yellow Onion              | 56 g     | 113 g    |
| Sweet Bell Pepper         | 160 g    | 320 g    |
| Basil Pesto               | 0.5 cup  | 1 cup    |
| Parmesan Cheese, shredded | ¼ cup    | ½ cup    |
| Baby Spinach              | 56 g     | 113 g    |
| Mediterranean Spice Blend | 1 tbsp   | 2 tbsp   |
| Basil                     | 7 g      | 7 g      |
| 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.*

## Contact

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## Prep

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



## Assemble pasta

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



## Roast veggies

Add **onions, zucchini, peppers, half the Mediterranean Spice Blend** and **½ 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** and **roasted veggies** between bowls. Sprinkle with **remaining Parmesan**. Tear **basil** over top.

## Dinner Solved!



## Cook tortellini

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