



# 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



Baby Tomatoes



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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
Baby Tomatoes	113 g	227 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.*

## Contact

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## 1 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.
- Meanwhile, 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).



## 4 Assemble tortellini

- 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 until **butter** is melted and **spices** are toasted, 1 min.
- Remove the pot from heat.
- Add **tortellini, pesto, roasted veggies, half the Parmesan** and **reserved pasta water**. Season with **salt** and **pepper**, to taste. Stir gently until well-combined.



## 2 Roast veggies

- Add **onions, zucchini, peppers, tomatoes, half the Mediterranean Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** soften, 12-14 min.



## 5 Finish and serve

- Divide **tortellini** between bowls.
- Sprinkle with **remaining Parmesan**.

## Dinner Solved!



## 3 Cook tortellini

- Meanwhile, 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 **tortellini**.