



Mediterranean Tortellini

with Pesto Sauce and Roasted Veggies

Veggie 30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!

- Fresh Cheese Tortellini
- Shrimp
- Zucchini
- Yellow Onion
- Sweet Bell Pepper
- Basil Pesto
- Parmesan Cheese, shredded
- Mediterranean Spice Blend
- Basil
- Baby Tomatoes

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
Shrimp	285 g	570 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
Baby Tomatoes	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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).

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt and pepper**.



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.

Before removing from heat, add **shrimp** to the pot with **butter and spices**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **



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, 14-15 min.



5 Finish and serve

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

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**.