



# 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



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
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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## 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).

If you've opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



## 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.

Add **shrimp** to the pot with **toasted spices**. Cook, stirring occasionally, until **shrimp** just turn pink, 3-4 min. \*\* Remove the pot from heat. Proceed with remaining instructions as written.



## 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.



## Finish and serve

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

## Dinner Solved!



## 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**.