



Pesto Cheese Tortellini

with Baby Tomatoes and Pine Nuts

Veggie

30 Minutes



Fresh Cheese Tortellini



Lemon



Baby Tomatoes



Pine Nuts



Garlic, cloves



Baby Spinach



Basil Pesto



Shallot



Parmesan Cheese, shredded



Cream Sauce Spice Blend



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HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, zester, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Lemon	1	2
Baby Tomatoes	227 g	454 g
Pine Nuts	28 g	56 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Basil Pesto	½ cup	1 cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 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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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, peel, then finely chop **shallot**.
- Halve **tomatoes**.
- Zest **lemon**, then cut into wedges.
- Peel, then mince or grate **garlic**.



Start sauce

- Heat the same pan over medium.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until **shallots** soften, 2-3 min.
- Add **tomatoes** and **garlic**. Cook, stirring occasionally, until **tomatoes** are tender, 2-3 min.



Cook tortellini

- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **tortellini**.



Finish sauce

- Increase heat to medium-high, then add **Cream Sauce Spice Blend**. Cook, stirring often, until **veggies** are coated, 1 min.
- Add **pesto** and **reserved pasta water**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**.
- Add **tortellini**, **spinach**, **lemon zest**, **half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl). Remove the pan from heat. Stir until **spinach** wilts, 1-2 min.



Toast pine nuts

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 2-3 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer **pine nuts** to a plate. Set aside.



Finish and serve

- Divide **tortellini** between bowls.
- Sprinkle **pine nuts** and **remaining Parmesan** over top.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!