



Tortellini and Roasted Baby Tomatoes with Feta and Basil

Veggie

Optional Spice

30 Minutes



Cheese Tortellini



Feta Cheese, block



Baby Tomatoes



Yellow Onion



Baby Spinach



Garlic, cloves



Basil



Chili Flakes



Garlic Powder

HELLO TORTELLINI

This ring-shaped pasta is stuffed to the brim with cheese!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust out

Colander, measuring spoons, measuring cups, large pot, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Feta Cheese, block	100 g	200 g
Baby Tomatoes	227 g	454 g
Yellow Onion	56 g	113 g
Baby Spinach	56 g	113 g
Garlic, cloves	3	6
Basil	7 g	14 g
Chili Flakes 🌶️	1 tsp	2 tsp
Garlic Powder	1 tsp	2 tsp
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 **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, pick **basil leaves** from **stems**. Keep **leaves** and **stems** separate.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Peel, then roughly chop **garlic**.



Finish tortellini

- Carefully remove the baking dish with **tomatoes** and **feta** from the oven.
- Remove, then discard basil stems.
- Add **spinach** to the baking dish. Stir **veggies** and **feta** together until **spinach** wilts, 1 min.
- Add **tortellini** and **reserved pasta water**. Season with **salt** and **pepper**, to taste, then gently toss to combine.



Roast tomatoes and feta

- Add **tomatoes, onions, garlic, garlic powder, basil stems, 1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chili flakes** to an 8x8-inch baking dish (9x13-inch for 4 ppl). (**NOTE:** Reference heat guide.)
- Season with **salt** and **pepper**, then toss to combine.
- Arrange **tomato mixture** around the edges of the baking dish.
- Arrange **feta** in the centre of the baking dish. Drizzle **1 tsp oil** (dbl for 4 ppl) over top, then season with **pepper**.
- Roast in the **middle** of the oven until **veggies** are tender and **feta** softens, 20-22 min.



Finish and serve

- Divide **tortellini** between plates.
- Tear **basil leaves** over top.
- Sprinkle with **remaining chili flakes**, if desired.

Dinner Solved!



Cook tortellini

- When **veggies** and **feta** are almost done, 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.