



# Tuscan-Inspired Tortellini

with Roasted Red Peppers

Veggie

Quick

25 Minutes



Cheese Tortellini



Sun-Dried Tomato Pesto



Roasted Red Peppers



Parmesan Cheese, shredded



Baby Spinach



Cream



Garlic, cloves



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HELLO TORTELLINI

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

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Roasted Red Peppers	170 ml	340 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Baby Spinach	56 g	113 g
Cream	113 ml	237 ml
Garlic, cloves	2	4
Unsalted Butter*	2 tbsp	4 tbsp
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.*

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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, drain **roasted red peppers**, then pat dry with paper towels. Cut into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.



### Finish sauce

- Add **sun-dried tomato pesto** and **cream** to the pan with **roasted red peppers**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**.



### Start sauce

- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **garlic** and **roasted red peppers**. Cook, stirring occasionally, until fragrant, 2-3 min.
- Season with **salt** and **pepper**.



### Finish tortellini

- Add **tortellini**, **spinach** and **reserved pasta water** to the pan with **sauce**. Season with **salt** and **pepper**, then gently toss until **spinach** wilts, 1 min.



### Cook tortellini

- Meanwhile, 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.



### Finish and serve

- Divide **tortellini** between plates.
- Sprinkle **Parmesan** over top.

## Dinner Solved!