



# Warm Caesar Kale Pasta

with Stuffed Tortellini and Mixed Mushrooms

**VEGGIE** 30 Minutes



Cheese Tortellini



Baby Kale



Mixed Mushrooms



Garlic



Mayonnaise



Parmesan Cheese



Red Wine Vinegar



Sour Cream



Parsley

## HELLO CAESAR PASTA

*No need for croutons in this tasty pasta creation!*

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Measuring Spoons, Strainer, Small Bowl, Large Pot, Measuring Cups, Whisk

## Ingredients

	2 Person	4 Person
Cheese Tortellini	250 g	500 g
Baby Kale	56 g	113 g
Mixed Mushrooms	227 g	454 g
Garlic	3 g	6 g
Mayonnaise	2 tbsp	4 tbsp
Parmesan Cheese	¼ cup	½ cup
Red Wine Vinegar	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Parsley	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### 1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, roughly chop **parsley**. Remove **shiitake mushroom stems**, then roughly chop **all mushrooms**. Peel, then thinly slice **garlic**.



### 4. MAKE CAESAR DRESSING

Whisk together **mayo**, **sour cream**, **vinegar**, **half the parsley**, **1 tbsp Parmesan** and **1/8 tsp pepper** (dbl both for 4 ppl) in a small bowl. Set aside.



### 2. COOK MUSHROOMS

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden-brown, 5-6 min. Add **garlic**. Cook, stirring often, until fragrant, 1 min.



### 5. FINISH PASTA

When **tortellini** is tender, reserve **1/4 cup pasta water** (dbl for 4 ppl), then drain and return to the same pot. Add **reserved pasta water**, **kale**, **mushrooms** and **Caesar dressing** to the pot. Stir together to coat.



### 3. COOK TORTELLINI

While **mushrooms** cook, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.



### 6. FINISH AND SERVE

Divide **pasta** between plates. Sprinkle over **remaining Parmesan** and **remaining parsley**.

## Dinner Solved!

## Contact

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