



INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



9 oz | 18 oz
Tortelloni
Contains: Eggs, Milk,
Wheat



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 TBSP | 1 TBSP
Italian Seasoning



1 TBSP | 1 TBSP
Tuscan Heat
Spice



5 oz | 10 oz
Marinara Sauce



4 oz | 8 oz
Peas

HOTSY-TOTSY TORTELLONI MARINARA

with Peas & Herby Ricotta



✓ READY, SET,
LUNCH!



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TOTAL TIME: 15 MIN | CALORIES: 680



BUST OUT

- Large pot
- Strainer
- Medium bowl
- Olive oil (5 tsp | 10 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Kosher salt
- Black pepper

SMOOTH MOVE

Our chef's secret to silky sauce? Pasta cooking water! Adding a splash of the starchy liquid helps create a smooth, flavorful sauce that clings to pasta.

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HOTSY-TOTSY TORTELLONI MARINARA

with Peas & Herby Ricotta

INSTRUCTIONS

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Meanwhile, peel and mince or grate **garlic**.
- Once water is boiling, add **tortelloni** and cook until tender and floating to the top, 3-4 minutes. Reserve **¼ cup pasta cooking water** (½ cup for 4 servings); drain and reserve pot.
- In a medium bowl, combine **ricotta**, **half the Italian Seasoning** (all for 4 servings), **1 TBSP olive oil** (2 TBSP for 4), and a **pinch of salt and pepper** to taste. **TIP: For an extra kick, add a pinch of chili flakes from your pantry if desired.**
- Heat a **drizzle of oil** in pot used for tortelloni over medium-high heat. Add **garlic** and **half the Tuscan Heat Spice** (all for 4 servings); cook until fragrant, 30-60 seconds.
- Stir in **marinara**, **reserved pasta cooking water**, and **½ tsp sugar** (1 tsp for 4 servings); cook until slightly reduced, 2-3 minutes. Add **drained tortelloni** and **peas**; cook, stirring, until thoroughly combined, 1-2 minutes more.
- Divide **tortelloni** between shallow bowls. Top each with a **dollop of herby ricotta** and a **drizzle of olive oil**. Serve.