



INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz

Tortelloni

Contains: Eggs, Milk,
Wheat



2 | 4

Tomatoes



¼ oz | ½ oz

Parsley



2 oz | 4 oz

Prosciutto



3 oz | 6 oz

Italian Dressing

Contains: Milk



3 TBSP | 6 TBSP

Parmesan Cheese

Contains: Milk

ITALIAN TORTELLONI & PROSCIUTTO SALAD

with Tomatoes & Parmesan



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 630



BUST OUT

- Large bowl
- Paper towels
- Plastic wrap
- Kosher salt
- Strainer
- Black pepper

DRY, DRY AGAIN

Pro tip: Don't skip the tortelloni-drying step; this is what helps the dressing stick and makes your salad taste restaurant-worthy!

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ITALIAN TORTELLONI & PROSCIUTTO SALAD

with Tomatoes & Parmesan

INSTRUCTIONS

- Place **tortelloni** and **½ cup water** (1 cup for 4 servings) in a large microwave-safe bowl. Cover tightly with plastic wrap and microwave until tortelloni are tender, 3-5 minutes (5-8 minutes for 4). Drain tortelloni, then rinse with cold water until cooled. (No microwave? No problem! Bring a large pot of salted water to a boil. Once boiling, add tortelloni to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes.)
- While tortelloni cook, **wash and dry produce**. Dice **tomatoes**. Roughly chop **parsley**. Tear or cut **prosciutto** into bite-size pieces.
- Shake off excess water from **tortelloni**; pat dry with paper towels. Wipe out large bowl and return tortelloni to bowl. Add **dressing, tomatoes, parsley, half the prosciutto**, and **half the Parmesan**. Toss until thoroughly coated. Taste and season with **salt** and **pepper** if desired.
- Divide **tortelloni salad** between bowls. Top with **remaining prosciutto** and **remaining Parmesan** and serve.