



LEMON TORTELLONI PALERMO

with Roasted Bell Pepper & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 2
Scallions



1 | 2
Tomato



1 | 2
Lemon



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 830



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 780



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 640



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

ZEST CASE SCENARIO

We love a microplane for zesting; but if you don't have one, use a peeler to remove the surface layer of the rind, then mince it.

BUST OUT

- Medium pot
- Large pan
- Baking sheet
- Strainer
- Zester
- Paper towels

- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1½ TBSP | 3 TBSP)
Contains: Milk

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1 ROAST BELL PEPPER

- Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **bell pepper**; remove stem and seeds. Place on a baking sheet; drizzle each half with **olive oil** and season with **salt** and **pepper**. Arrange cut sides down.
- Roast on top rack until tender, 20-25 minutes.



4 COOK PASTA

- Once water is boiling, add **tortelloni** to pot. Cook, stirring occasionally, until tender and floating to the top, 3-5 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



2 PREP

- While bell pepper roasts, trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Zest and quarter **lemon**.
- Open package of **chicken*** and drain off any excess liquid or rinse **shrimp*** under cold water, then pat dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or shrimp; season with **salt** and **pepper**. Cook, stirring, until cooked through, 4-6 minutes. Turn off heat; transfer to a bowl. Wipe out pan.



5 FINISH PASTA

- Transfer roasted **bell pepper** to a cutting board; thinly slice.
- Heat pan with **sauce** over medium-low heat. Stir in drained **tortelloni**, **sour cream**, **half the Parmesan (save the rest for serving)**, **1 TBSP butter (2 TBSP for 4 servings)**, and as much **lemon zest** and **lemon juice** as you like. Season with **salt** and **pepper**. Cook until cheese melts and pasta is coated, 30-60 seconds.
- Stir in bell pepper. If needed, stir in **reserved pasta cooking water** a splash at a time until tortelloni is coated in a creamy sauce.



3 MAKE SAUCE

- Melt **½ TBSP butter (1 TBSP for 4 servings)** in a large pan over medium-high heat. Add **scallion whites**; cook, stirring, 1 minute.
- Add **tomato**; cook, stirring, until slightly softened, 2-3 minutes.
- Stir in **cream cheese** and **½ cup water (½ cup for 4)**. Bring to a boil, then reduce to a low simmer. Cook until sauce has thickened, 2-4 minutes. Season with **salt** and **pepper**. Turn off heat.
- Use pan used for chicken or shrimp here.



6 SERVE

- Divide **tortelloni** between bowls. Sprinkle with **scallion greens** and **remaining Parmesan**. Serve with any **remaining lemon wedges** on the side.
- Top **tortelloni** with **chicken** or **shrimp**.

*Chicken is fully cooked when internal temperature reaches 165°.

*Shrimp are fully cooked when internal temperature reaches 145°.