



CHICKEN SAUSAGE TORTELLONI BAKE

with Ricotta Topping

INGREDIENTS

4 PERSON | 8 PERSON



2 tsp | 4 tsp
Garlic Powder



1 | 2
Onion



1 | 2
Green Bell Pepper



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



18 oz | 36 oz
Italian Chicken
Sausage Mix



2 | 4
Chicken Stock
Concentrates



14 oz | 28 oz
Marinara Sauce



18 oz | 36 oz
Tortelloni
Contains: Eggs, Milk,
Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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



HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner + leftovers!



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 830



2X FLAVOR SAVOR

Refrigerate any leftovers in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Small bowl
- Whisk
- Large pan
- Large bowl
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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1 PREP

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips.
- In a small bowl, whisk together **ricotta** and **1 tsp oil**. Season with **salt** and **pepper**.



3 ASSEMBLE & BAKE

- Add **tortelloni** and $\frac{1}{3}$ **cup water** to bowl with **sausage mixture** and **sauce**; stir to combine.
- Transfer **tortelloni and sausage mixture** to a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 8 servings**). Dollop with **ricotta** and sprinkle with **mozzarella**.
- Bake on top rack (**top and middle racks for 8**) until cheese melts and sauce is bubbly, 10-12 minutes.
- Remove from oven and let rest for 5 minutes.



2 MAKE FILLING

- Heat a **large drizzle of oil** in a large pan over high heat. Add **sausage***, **onion**, and **bell pepper**; cook, breaking up meat into pieces, until sausage is browned and cooked through and veggies are tender, 4-6 minutes (**for 8 servings, cook sausage and veggies in batches**). Transfer to a large bowl.
- Add **marinara**, **garlic powder**, and **stock concentrates** to bowl with **sausage mixture**. Stir to combine. Taste and season with **salt** and **pepper** if desired.



4 SERVE

- Serve **tortelloni bake** family style directly from the baking dish or divide between plates and serve.

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