



# TORTELLONI WITH PEAS & BACON

in a Creamy Shallot Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



1 | 2  
Shallot



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



4 oz | 8 oz  
Peas



1 | 2  
Chicken Stock  
Concentrate



1 tsp | 2 tsp  
Garlic Powder



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



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## TORTELLONI

This cheese-stuffed pasta is a bit bigger than its cousin, tortellini.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 810



## FLOAT ON

The easiest way to tell when the tortelloni are done? When they're all bobbing at the surface, they're ready to drain.

## BUST OUT

- Large pot
  - Strainer
  - Medium pan
  - Whisk
  - Paper towels
- 
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)

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\*Bacon is fully cooked when internal temperature reaches 145°.



## 1 COOK BACON

- Bring a large pot of **salted water** to a boil.
- Heat a medium dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan and let cool slightly.
- Once cool enough to handle, roughly chop bacon. **TIP: While bacon cooks, start prep.**



## 4 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for bacon over medium heat. Add **shallot** and cook, stirring, until softened and lightly browned, 1-2 minutes.
- Stir in **stock concentrate, garlic powder**, and **½ cup reserved pasta cooking water (1 cup for 4 servings)**.
- Bring to a simmer and cook until slightly thickened, 30-60 seconds. **TIP: If your pasta isn't done cooking yet, ladle pasta water directly from pot.**
- Turn off heat; whisk in **sour cream** and **cream cheese** until well combined. Season with **pepper**.



## 2 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**.



## 5 FINISH PASTA

- To pot with **drained tortelloni and peas**, add **chopped bacon** and **shallot sauce**; stir to combine. If needed, add **splashes of reserved pasta cooking water** until everything is coated in a creamy sauce.



## 3 COOK PASTA

- Once water is boiling, add **tortelloni** to pot. Cook until tender and floating to the top, 3-4 minutes.
- In the last minute of cooking, add **peas** to pot; cook until peas are bright green. Reserve **1 cup pasta cooking water (1½ cups for 4 servings)**, then drain and return tortelloni and peas to pot.



## 6 SERVE

- Divide **tortelloni** between shallow bowls and serve.