



# TORTELLONI PASTA BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 | 2  
Lemon



1/4 oz | 1/4 oz  
Parsley



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



2 | 4  
Veggie Stock  
Concentrates



2 g | 4 g  
Truffle Seasoning



1/4 Cup | 1/2 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



6 TBSP | 12 TBSP  
Parmesan Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



5 oz | 10 oz  
Marinara Sauce



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 2 tsp  
Chili Flakes



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



## HelloCustom

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



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat

Calories: 1150



8 oz | 16 oz  
Broccoli

Calories: 890



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 830



## BUST OUT

- Large pot
- Baking sheet (or 2 baking sheets) ⚡
- Medium pan
- 2 Small bowls
- Plastic wrap
- Strainer
- Whisk
- Medium pot ⚡

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

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick quarter-moons. Quarter **lemon**. Pick **parsley leaves** from stems; roughly chop leaves.

- ⚡ If using penne, bring a separate medium pot of **salted water** to a boil.
- ⚡ Adjust racks to top and middle positions. Cut **broccoli** into bite-size pieces if necessary.



### 2 ROAST ZUCCHINI

- Toss **zucchini** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack, tossing halfway through, until tender and lightly browned, 14-16 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**
- ⚡ Toss **broccoli** on a separate baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until browned and tender, 15-20 minutes.



### 3 TOAST PANKO

- While zucchini roasts, heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Add **panko**; season with **salt and pepper**.
- Cook, stirring, until golden and toasted, 2-3 minutes. Remove from heat; transfer to a plate. Wipe out pan.



### 4 PREP MARINARA & TRUFFLE OIL

- In a small microwave-safe bowl, stir together **marinara, half the stock concentrates, and 2 TBSP water (4 TBSP for 4 servings)**. Cover tightly with plastic wrap and microwave until warmed through, 2-3 minutes. Set aside.
- Meanwhile, in a separate small bowl, combine **1 TBSP olive oil (2 TBSP for 4)** and as much **truffle seasoning** as you like. Set aside.



### 5 COOK TORTELLONI

- Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes. Drain.
- ⚡ Once medium pot of water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain. **TIP: Toss cooked penne with a drizzle of olive oil to prevent noodles from sticking together.**



### 6 MAKE CREAM SAUCE

- While tortelloni cook, melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for panko over medium heat. Add **garlic powder** and cook, stirring, until fragrant, 30 seconds.
- Whisk in **½ cup water (½ cup for 4), cream cheese, and remaining stock concentrate**. Bring to a simmer and cook, whisking, until combined and creamy, 2-3 minutes. Add a **squeeze of lemon juice (big squeeze for 4)**; stir to combine. Season with **pepper**.



### 7 SERVE

- Serve **tortelloni, roasted zucchini, toasted panko, truffle oil, marinara, cream sauce, parsley, Parmesan, chili flakes, and remaining lemon wedges** family style and let everyone build their own pasta bowls! **TIP: Prefer a simple buttered noodle? Place 2-3 TBSP butter in a small microwave-safe bowl and microwave until melted, 30-60 seconds. Serve melted butter with pasta bar!**
- ⚡ Serve **penne** alongside **pasta bar**.
- ⚡ Serve **roasted broccoli** alongside **pasta bar**.