



INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Roma Tomato



9 oz | 18 oz
Italian Chicken
Sausage Mix



4 TBSP | 8 TBSP
Pesto
Contains: Milk



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



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

TORTELLONI

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

CHICKEN SAUSAGE & PESTO TORTELLONI

with Saucy Tomato & Parmesan



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 880



FLOAT ON

The easiest way to tell when the tortelloni are done? Watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

- Bring a medium pot (use a large pot for 4 servings) of **salted water** to a boil. (TIP: To bring to a boil faster, cover pot with a lid.) Wash and dry produce.
- Peel and mince **garlic**. Finely dice **tomato**.



3 COOK PASTA

- 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.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**, then drain.



2 COOK SAUSAGE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Add **garlic** and cook, stirring occasionally, until garlic is fragrant and sausage is cooked through, 1-2 minutes.
- Turn off heat. Stir in **pesto** until combined.



4 FINISH & SERVE

- Add drained **tortelloni**, **tomato**, and $\frac{1}{4}$ cup **reserved pasta cooking water** to pan with **sausage**; toss to coat. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until tortelloni are thoroughly coated in sauce.
- Divide **pasta** between bowls. Sprinkle with **Parmesan** and serve.