



LEMON TORTELLONI PALERMO

with Roasted Bell Pepper and Parmesan



HELLO

TORTELLONI PALERMO

This lemony pasta dish will transport your taste buds right to the Italian coast!

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 690



Bell Pepper*



Lemon



Cream Cheese
(Contains: Milk)



Sour Cream
(Contains: Milk)



Scallions



Roma Tomato



Cheese Tortelloni
(Contains: Eggs,
Milk, Wheat)



Parmesan Cheese
(Contains: Milk)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

A drizzle of olive oil and some time in the oven easily transforms sweet bell peppers into smoky, caramelized *peperoni arrostiti*, an Italian staple. For extra nonna-approved flavor, marinate the roasted veg with more olive oil and some minced garlic before adding to the sauce.

BUST OUT

- Medium pot
- Baking sheet
- Zester
- Large pan
- Strainer
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Bell Pepper 1 | 2
- Scallions 2 | 4
- Lemon 1 | 2
- Roma Tomato 1 | 2
- Cream Cheese 2 TBSP | 4 TBSP
- Cheese Tortelloni 9 oz | 18 oz
- Sour Cream 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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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 all produce.** Halve **bell pepper**; remove stem and seeds. Place on a baking sheet; drizzle with **olive oil** and season with **salt** and **pepper**. Arrange cut sides down. Roast 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

Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**. Dice **tomato**.



5 FINISH PASTA

Transfer roasted **bell pepper** to a cutting board; thinly slice. Heat pan with **sauce** over medium-low heat. Stir in cooked **tortelloni**, **sour cream**, half the **Parmesan**, **1 tsp lemon zest**, juice from **1 lemon wedge**, and **1 TBSP butter**. (For 4, use 2 tsp lemon zest, 2 lemon wedges, and 2 TBSP butter.) Cook until cheese is melted and tortelloni is coated, 30 seconds to 1 minute. If needed, stir in a splash of reserved cooking water until pasta is coated in a creamy sauce.



3 MAKE SAUCE

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **scallion whites**; cook, stirring, 30 seconds to 1 minute. Add **tomato**; cook, stirring, until slightly softened, 2-3 minutes. Add **½ cup water** (¾ cup for 4) and **cream cheese**. Bring to a boil, then reduce to a low simmer. Cook until sauce has thickened, 3-4 minutes. Season with **salt** and **pepper**. Turn off heat.



6 SERVE

Divide **tortelloni** between bowls and sprinkle with **scallion greens**, remaining **Parmesan**, and any remaining **lemon zest** if desired. Serve with remaining **lemon wedges** on the side.

SQUISITO

If you have toasted breadcrumbs on hand, sprinkle your pasta with some for a Sicilian-style finish.

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