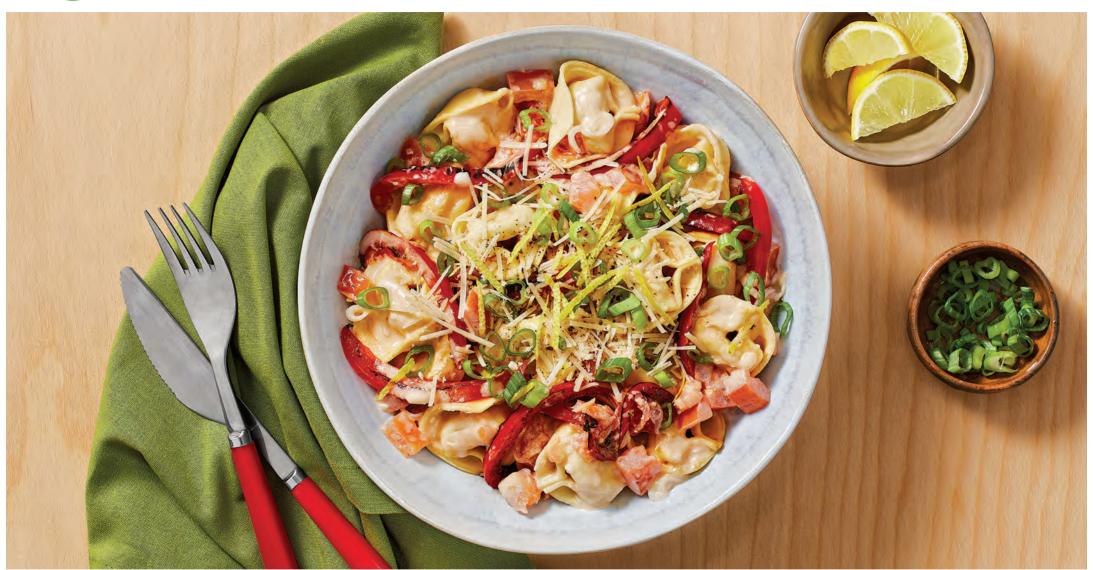


LEMON TORTELLONI PALERMO

with Roasted Bell Pepper & Parmesan



- HELLO -

TORTELLONI PALERMO

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









Cream Cheese



Sour Cream (Contains: Milk)



Cheese Tortelloni



Parmesan Cheese

PREP: 5 MIN

TOTAL: 30 MIN CALORIES: 660

Scallions

(Contains: Eggs, Milk, Wheat)

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

11.8 LEMON TORTELLONI PALERMO_NJ.indd 1 2/20/20 1:00 PM

Roma Tomato

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 nonnaapproved flavor, marinate the roasted veg with more olive oil and some minced garlic before adding to the sauce.

BUST OUT

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



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

2 TBSP | 4 TBSP Sour Cream

· Parmesan Cheese 1/4 Cup | 1/2 Cup



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 each half with olive oil and season with salt and pepper. Arrange cut sides down. Roast until tender, 20-25 minutes.



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



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



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.



FINISH PASTA Transfer **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 TBSP butter (2 TBSP for 4 servings), and as much lemon zest and lemon juice as you like. Season with salt and pepper. Cook until cheese has melted and pasta is coated, 30-60 seconds. Stir in sliced bell pepper. If needed, stir in reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



SERVE Divide **pasta** between bowls. Sprinkle with scallion greens and remaining **Parmesan**. Serve with any remaining **lemon wedges** on the side.



Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

SOUISITO

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