



LEMON TORTELLONI PALERMO

with Roasted Bell Pepper & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



1 | 2
Roma Tomato



1 | 2
Lemon



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

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

HELLO

TORTELLONI PALERMO

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



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 690



SAVED BY THE BELL

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
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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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 each half with **olive oil** and season with **salt** and **pepper**. Arrange cut sides down.
- Roast on top rack 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

- While bell pepper roasts, trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Zest and quarter **lemon**.



5 FINISH PASTA

- Transfer **roasted bell pepper** to a cutting board; thinly slice.
- Heat pan with **sauce** over medium-low heat. Stir in drained **tortelloni**, **sour cream**, **half the Parmesan** (save the rest for serving), **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 pasta cooking water** a splash at a time until tortelloni 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, 1 minute.
- Add **tomato**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **cream cheese** and **½ cup water** (**½ cup for 4**). 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.



6 SERVE

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