



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

*The ingredient you received may be a different color.

HELLO

TORTELLONI PALERMO

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

LEMON TORTELLONI PALERMO

with Roasted Bell Pepper & Parmesan



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 680



HELLO FRESH

SAVED BY THE BELL

A drizzle of olive oil and some time in the oven easily transforms sweet bell pepper 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 produce.**
- Halve **bell pepper**; remove stem and seeds. Arrange, cut sides down, on a baking sheet; drizzle each half with **olive oil** and season with **salt** and **pepper**.
- 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.