



LEMON TORTELLONI PALERMO

with Roasted Bell Pepper & Parmesan

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 2
Scallions



1 | 2
Tomato



1 | 2
Lemon



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



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*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast
Strips
Calories: 870



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 930



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 670



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HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SAVED BY THE BELL

Olive oil and time in the oven turns sweet bell peppers into smoky, caramelized *peperoni arrostiti*, an Italian staple.

BUST OUT

- Medium pot
- Large pan
- Baking sheet
- Strainer
- Zester
- Paper towels ⁺

- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (1 tsp | 1 tsp) ⁺ ⁺
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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

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



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. 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**.
- ⁺ Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in large pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



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 melts and pasta is coated, 30-60 seconds.
- Stir in bell pepper. If needed, stir in **reserved pasta cooking water** a splash at a time until tortelloni is coated in a creamy sauce.

- ⁺ Stir in **chicken** or **sausage** along with **bell pepper**.



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.

- ⁺ Use pan used for chicken or
- ⁺ sausage here.



6 SERVE

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