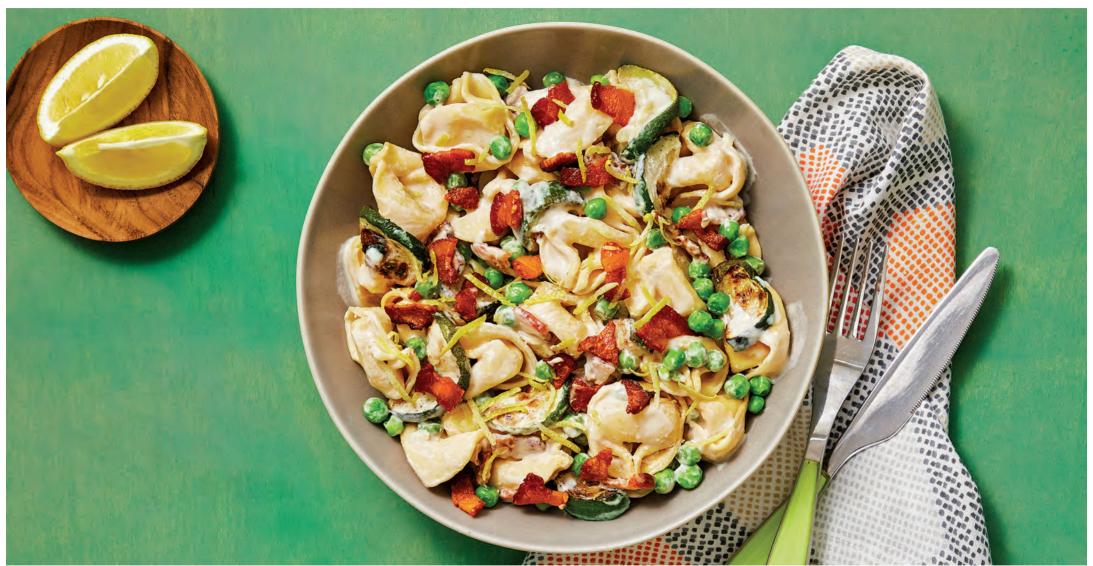


LEMONY CHEESE TORTELLONI

with Bacon, Peas, and Zucchini



HELLO -

BACON

A salty, crispy contrast to this cheesy pasta dish





Zucchini

Cheese Tortelloni

(Contains: Eggs, Milk, Wheat)



Garlic



Lemon



Bacon





Sour Cream (Contains: Milk)



Chicken Stock Concentrate

39.17 LEMONY CHEESE TORTELLONI _NJ.indd 1 9/5/19 10:30 AM

START STRONG

The easiest way to tell when tortelloni are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Large pot
- Kosher salt
- Baking sheet
- Black pepper
- Large pan
- Zester
- Paper towels
- Strainer
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

Zucchini

4 oz | 8 oz Bacon³

· Cheese Tortelloni

9 oz | 18 oz

1 | 2

2 Cloves | 4 Cloves Garlic

 Lemon 111

6 oz | 12 oz • Peas

· Chicken Stock Concentrate 1 | 2

· Sour Cream 4 TBSP | 8 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.







PREP AND BROIL ZUCCHINI Adjust rack to top position and heat broiler to high or oven to 500 degrees. Bring a large pot of salted water to a boil. Wash and dry all produce. Trim and halve **zucchini** lengthwise, then slice crosswise into 1/3-inch-thick halfmoons. Toss on a baking sheet with a drizzle of olive oil, salt, and pepper. Broil or bake until golden brown and

tender, 7-10 minutes. TIP: Watch



COOK GARLIC AND PEAS Heat pot used for tortelloni over medium heat. Add reserved bacon fat, garlic, and peas. Cook, stirring, until garlic is fragrant and peas are warmed through, 30 seconds to 1 minute. Stir in stock concentrate and 2 TBSP reserved pasta cooking water (4 TBSP for 4 servings).



COOK BACON Meanwhile, heat a large pan over medium-high heat. Add bacon and cook, flipping occasionally, until crispy, 6-10 minutes. (If bacon starts to brown too guickly, lower heat to medium.) Transfer to a paper-towel-lined plate. Reserve 1 **TBSP bacon fat** (2 TBSP for 4 servings). Once cool enough to handle, roughly chop bacon.



COOK TORTELLONI AND FINISH PREP

Once water is boiling, add tortelloni to pot. Cook, stirring occasionally, until tender, 4-5 minutes. Reserve 1/4 cup pasta cooking water (1/2 cup for 4 servings), then drain. Meanwhile, mince garlic. Zest and quarter lemon.



TOSS TORTELLONI Add zucchini, tortelloni, sour cream, half the bacon, and 1 TBSP butter (2 TBSP for 4 servings) to pot; toss to combine. If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce. Turn off heat. Stir in a squeeze of lemon juice to taste. Season with salt and pepper.



Divide **pasta** between bowls. Sprinkle with remaining **bacon** and as much **lemon zest** as you like. Serve with remaining lemon wedges on the side.

THAT'S ALL, YOLKS

Have leftover bacon fat? Try using

it as a base for frying eggs.

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^{*} Bacon is fully cooked when internal temperature reaches 145 degrees.