



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



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



**4 oz | 8 oz**  
Grape Tomatoes



**4 oz | 8 oz**  
Fresh Mozzarella  
Contains: Milk



**4 TBSP | 8 TBSP**  
Pesto  
Contains: Milk



**1½ TBSP | 3 TBSP**  
Sour Cream  
Contains: Milk

# TORTELLONI CAPRESE PASTA SALAD

with Fresh Mozzarella & Creamy Pesto



✓ **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

**TOTAL TIME: 10 MIN | CALORIES: 690**



### BUST OUT

- Large bowl
- Paper towels
- Plastic wrap
- Kosher salt
- Small bowl
- Black pepper
- Strainer

### TAKE IT ON THE ROAD

This is the perfect dish to take to a picnic or potluck (or for a brown bag lunch). It travels well and tastes just as good at room temperature.

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## TORTELLONI CAPRESE PASTA SALAD

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### INSTRUCTIONS

- Place **tortelloni** and **½ cup water** (1 cup for 4 servings) in a large, microwave-safe bowl. Cover tightly with plastic wrap; microwave for 2 minutes (3 minutes for 4 servings). Without removing plastic wrap, carefully shake bowl several times to toss tortelloni; microwave until pasta is tender, 2-4 minutes more. (No microwave? No problem! Bring a large pot of salted water to a boil. Once boiling, add tortelloni to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes.)
- While tortelloni is cooking, **wash and dry produce**. Halve **tomatoes**. Dice **mozzarella** into ½-inch pieces.
- In a small bowl, combine **pesto** and **sour cream**; taste and season with **salt and pepper**.
- Drain **tortelloni**; rinse with cold water until cooled. Shake off excess water; pat dry with paper towels. Wash and dry bowl. Return tortelloni to same bowl. Add **tomatoes, mozzarella, and creamy pesto**; stir to combine. Taste and season with **salt and pepper**.
- Divide **pasta salad** between bowls and serve.