



# TORTELLONI TOSCANA

with Zucchini Ribbons, Peas & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



1 | 2  
Zucchini



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



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



4 oz | 8 oz  
Peas

## HELLO

### TORTELLONI

This delectable stuffed pasta is a bit bigger than its carby cousin, tortellini.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 680



## PASTA PERFECTION

The easiest way to tell when your 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

- Medium pot
- Zester
- Peeler
- Strainer
- Kosher salt
- Black pepper
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Peel and mince or grate **garlic**. Zest and quarter **lemon**. Using a peeler, shave **zucchini** lengthwise into ribbons, rotating as you go, until you get to the seedy core. Discard core.



### 3 MAKE SAUCE

- Heat pot used for tortelloni over medium-high heat; add **2 TBSP butter (4 TBSP for 4 servings)** and **garlic**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **¼ cup reserved pasta cooking water (⅓ cup for 4)**, **cream cheese**, **crème fraîche**, and **Parmesan** until combined and creamy. Simmer until thickened, 1-2 minutes. Season generously with **salt** and **pepper**.



### 2 COOK TORTELLONI

- Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes. Reserve **½ cup pasta cooking water**, then drain. Keep empty pot handy for the next step.



### 4 FINISH & SERVE

- Add **tortelloni**, **zucchini ribbons**, **lemon zest**, **peas**, and a squeeze of **lemon juice** to pot with **sauce**. Season with **salt** and **pepper**. Cook, stirring, until everything is thoroughly coated and zucchini ribbons are tender, 2-3 minutes. If necessary, add a few splashes of reserved **pasta cooking water**.
- Taste and season with **salt** and **pepper**.
- Divide between bowls. Serve with remaining **lemon wedges** on the side.