



# Cheese Tortellini with Multicoloured Tomatoes and Toasted Almonds

Veggie

30 Minutes



Fresh Cheese Tortellini



Lemon



Baby Heirloom Tomatoes



Almonds, sliced



Garlic



Baby Spinach



Basil Pesto



Shallot



Parmesan Cheese

## HELLO TORTELLINI

*Ring-shaped pasta stuffed to the brim with cheese!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Measuring cups, measuring spoons, strainer, zester, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Lemon	1	2
Baby Heirloom Tomatoes	227 g	454 g
Almonds, sliced	28 g	56 g
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Parmesan Cheese	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat. While the **water** comes to a boil, peel, then mince the **shallot**. Halve **tomatoes**. Zest **lemon**, then cut into wedges. Peel, then mince or grate **garlic**.



## Start sauce

Heat the same pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomatoes** and **garlic**. Cook, stirring occasionally, until tender, 2-3 min.



## Cook tortellini

Add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain, then return to the same pot. Set aside.



## Finish sauce

Increase the heat to medium-high, then add **pesto** and **reserved pasta water** to the pan. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**. Add **tortellini**, **spinach**, **lemon zest**, **half the Parmesan** and **2 tbsp butter** (dbl for 4 ppl). Remove from heat and stir together until **spinach** wilts, 1-2 min.



## Toast almonds

While **tortellini** cooks, heat a large non-stick pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove pan from heat. Transfer **almonds** to a plate. Set aside.



## Finish and serve

Divide **pasta** between bowls. Sprinkle **almonds** and **remaining Parmesan** over top. Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!