



LEMONY CHEESE TORTELLONI

with Pancetta, Peas, and Zucchini



HELLO

PANCETTA

Italian-style bacon bits add bursts of porky, salty flavor throughout.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 770**



Zucchini



Cheese Tortelloni
(Contains: Wheat, Milk, Eggs)



Pancetta



Sour Cream
(Contains: Milk)



Garlic



Lemon



Peas

START STRONG

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

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Zester
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|---------------------|
| • Zucchini | 1 2 |
| • Cheese Tortelloni | 9 oz 18 oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Lemon | 1 1 |
| • Pancetta | 4 oz 8 oz |
| • Peas | 4 oz 8 oz |
| • Sour Cream | 4 TBSP 8 TBSP |

HELLO WINE



PAIR WITH
Boardwalk California
Chardonnay, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high. Bring a large pot of **salted water** to a boil. Halve **zucchini** lengthwise, then slice crosswise into 1/3-inch-thick half-moons. Toss on a baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**.



4 COOK PANCETTA AND PEAS

After draining tortelloni, heat same pot over medium-high heat. Add **pancetta** and cook, tossing, until browned and crisp, about 5 minutes. Carefully pour out and discard any excess grease. Add **garlic** and **peas**. Cook, tossing, until garlic is fragrant and peas are warmed through, about 1 minute.



2 COOK ZUCCHINI AND TORTELLONI

Place **zucchini** under broiler and broil until golden brown, about 10 minutes. (**TIP:** Check frequently to make sure zucchini doesn't burn, especially after the first 5 minutes.) Meanwhile, once water in pot is boiling, add **tortelloni**. Cook, stirring occasionally, until tender, 4-5 minutes. Drain.



5 TOSS TORTELLONI

Add **zucchini**, **tortelloni**, **sour cream**, and **1 TBSP butter** to pot and toss to combine. Stir in a squeeze or two of **lemon** (to taste). Season with **salt** and **pepper**.



3 PREP

While tortelloni cook, mince **garlic**. Zest **lemon**, then cut into wedges.



6 FINISH AND SERVE

Divide **tortelloni mixture** between bowls. Sprinkle with a pinch of **lemon zest**. Serve with remaining **lemon wedges** on the side for squeezing over.

IMPECCABLE!

Cheesy, creamy pasta-night bliss

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