



Mediterranean Tortellini

with Pesto Sauce and Roasted Veggies

Veggie

30 Minutes



Fresh Cheese Tortellini



Zucchini



Shallot



Sweet Bell Pepper



Basil Pesto



Parmesan Cheese



Mediterranean Spice Blend

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, colander, measuring cups, large pot

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Zucchini	200 g	400 g
Shallot	50 g	100 g
Sweet Bell Pepper	160 g	320 g
Basil Pesto	¼ cup	½ cup
Parmesan Cheese	¼ cup	½ cup
Mediterranean Spice Blend	1 tbsp	2 tbsp
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. (**NOTE:** use same for 4 ppl.) Cover and bring to a boil over high heat. While water comes to a boil, core, then cut **peppers** into ½-inch pieces. Cut **zucchini** into ½-inch thick half-moons. Peel, then thinly slice the **shallot**.



Assemble pasta

Heat the same large pot over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and **remaining Mediterranean Spice Blend**. Swirl the pot to melt **butter** and toast **spices**, 1 min. Remove the pot from heat. Add **tortellini, pesto, roasted veggies, half the Parmesan** and **reserved pasta water**. Toss until well combined. Season with **salt** and **pepper**.



Roast veggies

Toss **shallots, zucchini, peppers, half the Mediterranean Spice Blend** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until softened, 14-15 min.



Finish and serve

Divide **tortellini** and **roasted veggies** between bowls. Sprinkle with **remaining Parmesan**.

Dinner Solved!



Cook tortellini

While **veggies** roast, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **2 tbsp pasta water** (dbl for 4 ppl), then drain and set aside.