



# Mediterranean Tortellini

with Pesto Sauce and Roasted Veggies

Veggie 30 Minutes



Fresh Cheese Tortellini



Zucchini



Yellow Onion



Sweet Bell Pepper



Basil Pesto



Parmesan Cheese, shredded



Mediterranean Spice Blend



Basil



Baby Tomatoes

## 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, colander, measuring spoons, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Zucchini	200 g	400 g
Yellow Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basil Pesto	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Mediterranean Spice Blend	1 tbsp	2 tbsp
Basil	7 g	14 g
Baby Tomatoes	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

## Contact

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## Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).



## Assemble tortellini

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



## Roast veggies

- Add **onions, zucchini, peppers, tomatoes, half the Mediterranean Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** soften, 14-15 min.



## Finish and serve

- Divide **tortellini** between bowls.
- Sprinkle with **remaining Parmesan**.
- Tear **basil** over top.

## Dinner Solved!



## Cook tortellini

- Meanwhile, add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **tortellini**.