



More than Food

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Summer Ratatouille with Fresh Tortellini and Basil Chiffonade

Ratatouille is a rustic French vegetable stew featuring almost every summer vegetable—tomato, zucchini, yellow squash, and bell pepper all go into the mix. We're tossing cheesy tortellini and Parmesan into the ratatouille to make it into a hearty and delicious dinner.

40 min

level 2

veggie

nut free



Tomato



Zucchini



Yellow Squash



Eggplant



Shallot



Garlic



Thyme



Red Bell Pepper



Basil



Tortellini



Parmesan Cheese

Ingredients

	2 People	4 People
Tomato	1	2
Zucchini	1	2
Yellow Squash	1	2
Eggplant	1	2
Shallot	1	2
Garlic	2 cloves	4 cloves
Thyme	1 sprig	2 sprigs
Red Bell Pepper	1	2
Basil	1 bunch	2 bunches
Tortellini	1) 2) 3)	9 oz 18 oz
Parmesan Cheese	1)	¼ C ½ C
Olive Oil*	2½ T	5 T

*Not Included

Allergens

- 1) Dairy
- 2) Wheat
- 3) Eggs

Tools

Baking Sheet, Large Pan,
Large Pot, Strainer

Ruler

0 in ¼ in ½ in ¾ in 1 in

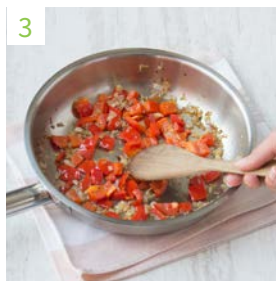
Nutrition per person Calories: 598 cal | Carbs: 61 g | Fat: 29 g | Protein: 23 g | Fiber: 14 g | Sodium: 806 mg



1 Preheat oven to 450 degrees. Bring a large pot of **water** to a boil with a large pinch of **salt**. Dice the **zucchini**, **yellow squash**, and **eggplant** into ½-inch cubes. Core, seed, and remove the white ribs from the **bell pepper** then cut into ½-inch cubes. Mince the **shallot**. Core, seed, and dice the **tomato**. Strip the **thyme leaves** off the sprig and roughly chop. Mince or grate the **garlic**.



2 Toss the **eggplant**, **zucchini**, and **yellow squash** on a baking sheet with **2 Tablespoons olive oil** and a pinch of **salt** and **pepper**. Place in the oven to roast for about 25 minutes, until soft and golden brown.
HINT: You may need two baking sheets depending on their size.



3 Meanwhile, heat ½ **Tablespoon olive oil** in a large pan over medium heat. Add the **shallot** to the pan and cook 2-3 minutes, until softened. Season with **salt** and **pepper**. Add the **bell pepper** to the pan and cook 5-6 minutes, until soft and slightly caramelized. Add the **garlic** to the pan and cook 30 seconds, until fragrant. Season with **salt** and **pepper** and turn off the heat.



4 Add the **tortellini** to the boiling water and cook 6-7 minutes, until tender. Drain.

5 Very thinly slice the **basil** (this is called a *chiffonade*). Add the **roasted vegetables** into the pan with the shallot and peppers and toss to combine. Return the pan to medium heat then toss in the **tortellini** and **Parmesan cheese**. Cook, tossing, 1-2 minutes, until cheese melts. Season with **salt** and **pepper**.

6 Serve the **tortellini** divided between bowls, sprinkled with the **basil chiffonade**. Enjoy!