



KIDS' CREAMY DREAMY TORTELLONI SALAD

with Orange Slices, Cuke Coins & Waffle Strips



INGREDIENTS

3 PERSON | 6 PERSON



9 oz | 18 oz
Tortelloni
Contains: Eggs, Milk, Wheat



1 | 2
Cucumber



1 | 2
Tomato



1 | 2
Orange



1 | 1
Lemon



1 | 2
Belgian Waffle
Contains: Eggs, Milk, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 TBSP | 8 TBSP
Hummus
Contains: Sesame

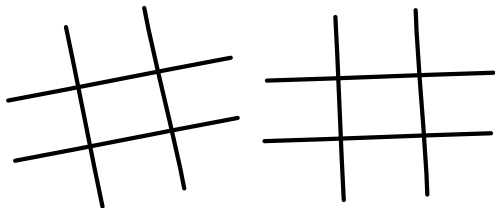


1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

TIC-TAC-TOE



PREP: 10 MIN | COOK: 15 MIN | CALORIES: 560



HELLO FRESH



HELLO

SERVE OR STASH

A filling, homemade pasta salad, ready to eat or pack up in 15 minutes!

COOL KIDS

This kid-friendly tortelloni salad is delicious chilled or at room temperature.



BUST OUT

- Large bowl
- Plastic wrap
- Small bowl
- Kosher salt
- Black pepper
- Strainer
- Paper towels

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1 COOK TORTELLONI

- Combine **tortelloni** and $\frac{1}{2}$ cup water (1 cup for 6 servings) in a large microwave-safe bowl. Cover tightly with plastic wrap; microwave for 2 minutes (3 minutes for 6 servings).
- Without removing plastic wrap, carefully shake bowl several times to toss tortelloni; microwave until pasta is tender, 2-4 minutes more. (No microwave? No problem! Bring a large pot of salted water to a boil. Once boiling, add tortelloni to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes.)



3 MAKE TORTELLONI SALAD

- In a small bowl, combine **mayonnaise**, **hummus**, **sour cream**, and **juice from one lemon wedge** (two wedges for 6 servings; save remaining lemon for another use). Taste and season with **salt** and **pepper**.
- Drain **tortelloni**; rinse with cold water until cooled. Shake off excess water; pat dry with paper towels. Wash and dry bowl.
- Return tortelloni to same bowl. Stir in **tomato**, **diced cucumber**, and **creamy lemon dressing** until thoroughly coated.



2 PREP

- While tortelloni cooks, **wash and dry produce**.
- Quarter **lemon**. Dice **tomato** into $\frac{1}{2}$ -inch pieces. Trim and finely dice **half the cucumber**; thinly slice remaining cucumber into rounds. Halve **orange**; slice crosswise into $\frac{1}{2}$ -inch-thick half-moons.
- Cut **waffle** into about 1-inch strips.



4 SERVE OR STASH LUNCH

- **To serve:** Divide **tortelloni salad** between plates. Serve with **orange slices**, **cuke coins**, and **waffle strips** on the side.
- **To stash:** Refrigerate tortelloni salad, orange slices, cuke coins, and waffle strips in separate containers, and pack as desired for lunch!