



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Tomato



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



1.5 oz | 3 oz
Italian Dressing
Contains: Milk



2 | 4
Scallions



1 | 2
Long Green
Pepper



1.5 oz | 3 oz
Buttermilk
Ranch Dressing
Contains: Eggs, Milk

BACON RANCH TORTELLONI SALAD

with Tomato & Scallions



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 830



BUST OUT

- Medium pan
- Plastic wrap
- Paper towels
- Strainer
- Large bowl

WHY DRY?

Why do we ask you to pat the tortelloni dry? So glad you asked! Removing excess moisture will help the dressing cling better—pasta salad pro tip!

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BACON RANCH TORTELLONI SALAD

with Tomato & Scallions

INSTRUCTIONS

- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop bacon.
- While bacon cooks, **wash and dry produce**. Trim and thinly slice **scallion greens** (save scallion whites for another use). Dice **tomato** into ½-inch pieces. Core and dice **green pepper** into ½-inch pieces.
- Place **tortelloni** and **2 TBSP water** (4 TBSP for 4 servings) in a large microwave-safe bowl. Cover tightly with plastic wrap; microwave for 2 minutes (3 minutes for 4). Without removing plastic wrap, carefully shake bowl several times to toss tortelloni; microwave until pasta is tender, 2-4 minutes more. **TIP: If cooking from frozen, you may need an extra minute.**
- Drain **tortelloni**; rinse with cold water until cooled. Shake off excess water; pat dry with paper towels. Wash out bowl.
- Return **drained tortelloni** to bowl; add **ranch dressing, Italian dressing, green pepper, scallion greens, and tomato**. Stir until thoroughly combined.
- Divide **tortelloni salad** between bowls; top with **bacon** and serve.

*Bacon is fully cooked when internal temperature reaches 145°.

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