



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz

Cheese Tortelloni
Contains: Eggs, Milk,
Wheat



2 | 4
Scallions



4 oz | 8 oz
Grape Tomatoes



1 | 2
Mini Cucumber



3 oz | 6 oz
Greek Vinaigrette
Contains: Eggs, Milk



½ Cup | 1 Cup
Feta Cheese
Contains: Milk

GREEK TORTELLONI SALAD

with Grape Tomatoes, Cucumber & Feta



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 650



BUST OUT

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

WHY DRY?

Why do we ask you to pat the tortelloni dry? So glad you asked! Just like running freshly washed greens through a salad spinner, removing moisture from freshly cooked pasta helps the vinaigrette cling better.

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GREEK TORTELLONI SALAD

with Grape Tomatoes, Cucumber & Feta

INSTRUCTIONS

- Place **tortelloni** and $\frac{1}{2}$ **cup water** (1 cup for 4 servings) in a large, microwave-safe bowl. Cover tightly with plastic wrap and microwave for 3-5 minutes (5-8 minutes for 4 servings) until pasta is tender. (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.)
- Drain, then rinse with cold water until cooled. Shake off excess water; pat dry with paper towels.
- While pasta cooks, **wash and dry produce**. Halve **tomatoes**. Quarter **cucumber** lengthwise; slice crosswise into $\frac{1}{2}$ -inch pieces. Trim and thinly slice **scallions**.
- Once **tortelloni** are dry, return to large bowl. Stir in **vinaigrette**, **tomatoes**, **cucumber**, **scallions**, and **half the feta** (add more feta if desired). Taste and season with **salt** and **pepper** if desired.
- Divide **salad** between bowls and serve.