



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



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



1 | 2  
Tomato



3 oz | 6 oz  
Carrot



1 | 2  
Cannellini Beans



2 oz | 4 oz  
Arugula



1 TBSP | 1 TBSP  
Italian Seasoning



1 | 1  
Lemon

# TANGY TORTELLONI & WHITE BEAN SALAD

with Arugula, Tomato & Lemon Dressing



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 15 MIN | CALORIES: 680**



## BUST OUT

- Large pot
- Strainer
- Peeler
- Olive oil (**1 TBSP | 2 TBSP**)
- Sugar (**½ tsp | 1 tsp**)
- Large bowl
- Whisk
- Kosher salt

## SQUEEZE THE DAY

Firmly roll the lemon on the countertop with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

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# TANGY TORTELLONI & WHITE BEAN SALAD

with Arugula, Tomato & Lemon Dressing

## INSTRUCTIONS

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook until tender and floating to the top, 3-4 minutes. Drain and rinse under cold water and transfer to a plate to cool.
- While tortelloni cooks, quarter **lemon**. Drain and rinse **beans**. Trim, peel, and halve **carrot** lengthwise; slice into ¼-inch-thick half-moons. Dice **tomato** into ½-inch pieces.
- In a large bowl, whisk together **half the Italian Seasoning, 1 TBSP olive oil, ½ tsp sugar, 1 tsp salt, and juice from half the lemon** (for 4 servings, use all the Italian Seasoning, 2 TBSP olive oil, 1 tsp sugar, 2 tsp salt, and juice from whole lemon). Whisk until sugar is dissolved.
- Add **arugula, drained tortelloni, beans, carrot, and tomato** to bowl with **dressing**. Toss until thoroughly coated.
- Divide **tortelloni salad** between shallow bowls and serve with any **remaining lemon wedges** on the side.