

INGREDIENTS

2 PERSON | 4 PERSON



Scallions

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



4 oz 8 oz **Grape Tomatoes**

1 2 Mini Cucumber

2 4



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

1/2 Cup 1 Cup Feta Cheese **Contains: Milk**

GREEK TORTELLONI SALAD

with Grape Tomatoes, Cucumber & Feta



TOTAL TIME: 10 MIN **CALORIES: 690**

BUST OUT

- Large bowl
- Plastic wrap
- Strainer
- Kosher saltBlack pepper

Paper towels

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.

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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INSTRUCTIONS

- Place tortelloni and ½ 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 ½-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.