

INGREDIENTS

2 PERSON | 4 PERSON



Oven-Ready Tray



Cream Sauce Base Contains: Milk



Tortelloni Contains: Milk. Eggs, Wheat



4 oz | 8 oz Peas



1 tsp 2 tsp Garlic Powder



4 TBSP | 8 TBSP Pesto Contains: Milk

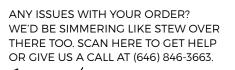


¼ Cup(s) | ½ Cup(s) Panko Breadcrumbs **Contains: Wheat**



Mushroom Stock Concentrate





HELLO

TORTELLONI

The jumbo cousin to the stuffed pasta tortellini

PREP & BAKE CREAMY PESTO TORTELLONI

with Peas & Toasted Panko





OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Aluminum foil Baking sheet
- Black Pepper
- Olive Oil



If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

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

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- In oven-ready tray, combine cream sauce base, stock concentrate, and ½ cup water; season with pepper. Stir in tortelloni, peas, and garlic powder until thoroughly coated. (For 4 servings, divide ingredients between two trays, using ½ cup water for each tray.)



2 BAKE

- Drizzle pesto evenly over tortelloni mixture.
- Cover tray tightly with foil; place on top of a baking sheet. Bake on top rack until tortelloni is tender and sauce is bubbly, 25-30 minutes. (For 4 servings, bake two trays side by side on top rack.)



3 ADD PANKO TOPPING

• Once tortelloni is done, carefully remove foil (watch out for steam!). Sprinkle panko over the top, then evenly drizzle with olive oil. Return to oven and bake, uncovered, until panko is golden brown, 5-7 minutes more.



Divide tortelloni bake between shallow bowls and serve.