



PREP & BAKE CREAMY PESTO TORTELLONI

with Peas & Toasted Panko

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Oven-Ready Tray



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



9 oz | 18 oz
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



1 | 2
Mushroom Stock
Concentrate



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THERE TOO. SCAN HERE TO GET HELP
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HELLO

TORTELLONI

The jumbo cousin to the stuffed
pasta tortellini



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 740



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

MORE IS MORE

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?



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1 PREP

- 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.)**



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.



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.)**



4 SERVE

- Divide **tortelloni bake** between shallow bowls and serve.