



# BLT Pasta

with Stuffed Pasta and Herbed Goat Cheese

**PRONTO** 25 Minutes



Bacon Strips



Cheese Tortellini



Cherry Tomatoes



Basil



Goat Cheese



Garlic



Shallot



Sour Cream



Baby Kale

**HELLO TORTELLINI**

*Ring-shaped pasta stuffed to the brim with cheese!*

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Small Bowl, Measuring Spoons, Strainer, Paper Towels, Large Pot, Measuring Cups, Slotted Spoon, Large Non-Stick Pan

## Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Cheese Tortellini	250 g	500 g
Cherry Tomatoes	113 g	227 g
Basil	7 g	14 g
Goat Cheese	56 g	113 g
Garlic	6 g	12 g
Shallot	50 g	100 g
Sour Cream	6 tbsp	12 tbsp
Baby Kale	56 g	113 g
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### 1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, finely chop **basil**. Peel, then thinly slice **garlic** and **shallot**. Cut **bacon** into ¼-inch strips.



### 2. MAKE HERBED GOAT CHEESE

Add **goat cheese** and **basil** to a small bowl. Stir to combine. Season with **salt** and **pepper**.



### 3. COOK BACON AND PASTA

Heat a large non-stick pan over medium heat. When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 6-8 min.\*\* Meanwhile, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Using a slotted spoon, transfer **crispy bacon** to a paper towel-lined plate. Reserve **1 tbsp bacon fat** (dbl for 4 ppl) in the pan and discard the rest.



### 4. COOK VEGGIES

Using the same pan (with reserved bacon fat), add **tomatoes** and **shallots**. Cook, stirring occasionally, until **tomatoes** burst, 3-4 min. Add **kale** and **garlic**. Cook, stirring often, until **kale** is slightly wilted, 1 min.



### 5. FINISH PASTA

When **tortellini** is tender, reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return to the same pot, off heat. Add **reserved pasta water**, **tomato mixture**, **sour cream** and **half the herbed goat cheese**. Stir together, until **sauce** thickens, 1 min.



### 6. FINISH AND SERVE

Divide **pasta** between bowls. Sprinkle over **bacon** and dollop over **remaining herbed goat cheese**.

## Dinner Solved!

