



# Cacio E Pepe Cheese Tortellini

with Roasted Cauliflower

**VEGGIE** 30 Minutes



Cheese Tortellini



Parmesan Cheese



Black Peppercorns, crushed



Cauliflower, florets



Green Peas



Sour Cream



Shallot



Garlic



Baby Spinach

**HELLO CACIO E PEPE**  
*Italian for "cheese and pepper"*

# Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

## Bust Out

Baking Sheet, Large Non-Stick Pan, Strainer, Garlic Press, Large Pot, Measuring Cups, Measuring Spoons

## Ingredients

	2 Person	4 Person
Cheese Tortellini	250 g	500 g
Parmesan Cheese	½ cup	1 cup
Black Peppercorns, crushed	½ tbsp	1 tbsp
Cauliflower, florets	285 g	570 g
Green Peas	56 g	113 g
Sour Cream	6 tbsp	12 tbsp
Shallot	50 g	100 g
Garlic	3 g	6 g
Baby Spinach	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

## 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.

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### 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, cut **cauliflower** into bite-sized pieces. Peel, then thinly slice **shallot**. Peel, then thinly slice **garlic**.



### 4. MAKE CREAM SAUCE

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) then **garlic** and **shallots**. Cook, stirring occasionally, until **shallots** soften, 2-3 min. Remove pan from heat, then stir in **sour cream**, **1 tsp black pepper** and **¼ cup milk** (dbl both for 4 ppl). Cook, stirring together, until **sauce** is combined, 1 min. Set aside.



### 2. ROAST CAULIFLOWER

Toss **cauliflower** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until golden-brown, 14-16 min.



### 5. ASSEMBLE PASTA

Add **cream sauce**, **spinach**, **green peas**, **half the Parmesan** and **reserved pasta water** to the pot with the **tortellini**. Stir together. Cover and set aside, until **spinach** wilts, 1 min.



### 3. COOK TORTELLINI

While **cauliflower** roasts, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to the same pot. Set aside.



### 6. FINISH AND SERVE

Divide **Cacio E Pepe tortellini** between plates. Top with **roasted cauliflower**. Sprinkle over **remaining Parmesan** and **remaining black pepper**, if desired.

## Dinner Solved!