



Creamy Basil Pesto Cheese Tortellini

with Roasted Peppers and Corn

Veggie

30 Minutes



Cheese Tortellini



Basil Pesto



Shallot



Corn Kernels



Parmesan Cheese



Sour Cream



Sweet Bell Pepper

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

- Before starting, wash and dry all produce.

Bust Out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Corn Kernels	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
Sour Cream	6 tbsp	12 tbsp
Sweet Bell Pepper	160 g	320 g
Unsalted Butter*	1 tbsp	2 tbsp

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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Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces. Peel, then thinly slice **shallot**.



Cook tortellini

Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl). Drain and return the **tortellini** to the same pot, off heat.



Cook veggies and sauce

While **tortellini** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then the **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**. Remove pan from heat and stir in **pesto, sour cream, corn,** and **reserved pasta water**.



Finish pasta

Add **creamy basil pesto sauce** with the **veggies** and **half the Parmesan** to the pot with **tortellini**. Stir until combined and **tortellini** are coated with the **sauce**.



Finish and serve

Divide **pasta** between bowls. Sprinkle over the **remaining Parmesan**.

Dinner Solved!