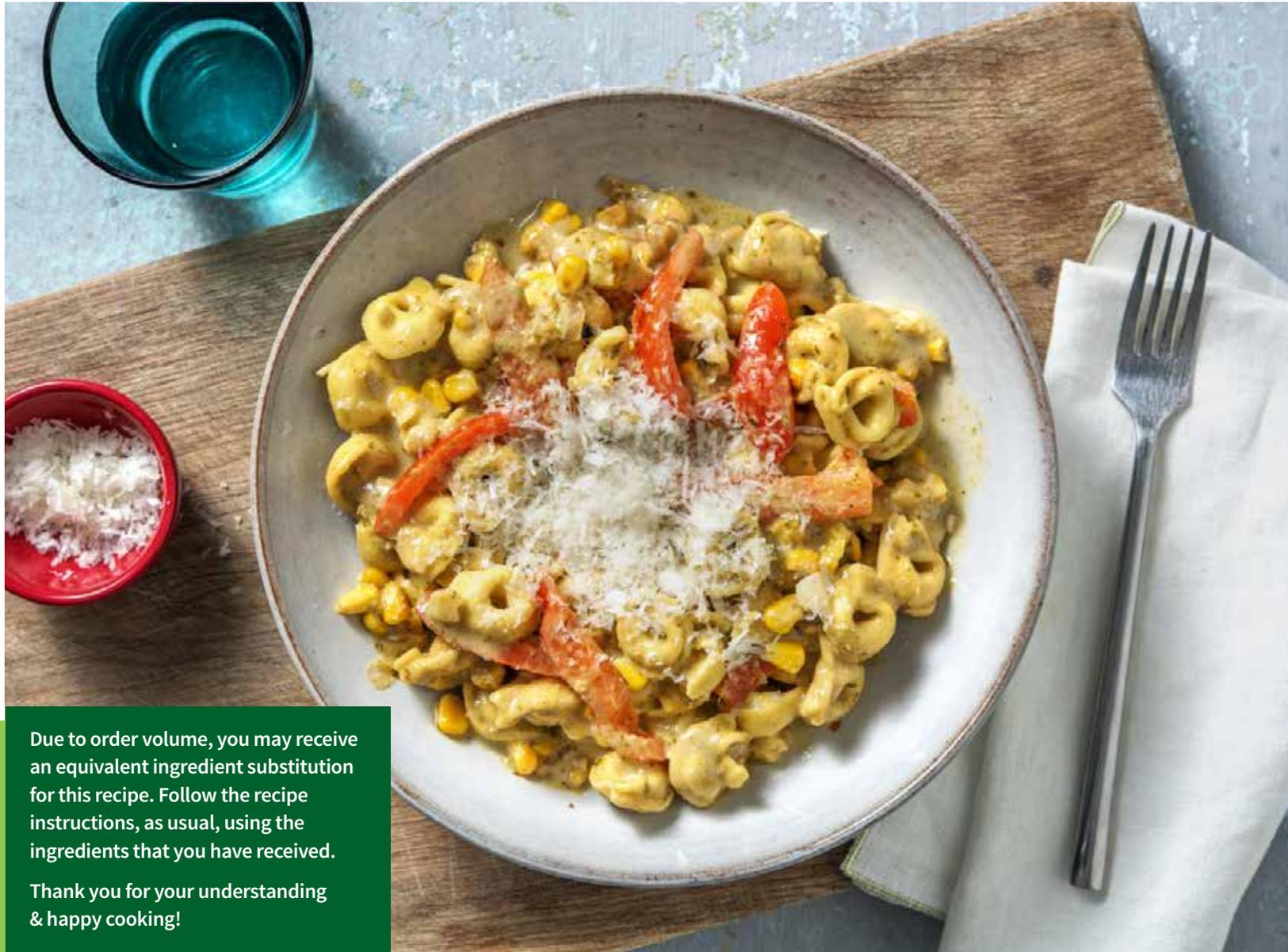




Creamy Basil Pesto Cheese Tortellini

with Roasted Peppers and Corn

FAMILY 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Cheese stuffed pasta



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.

When cooking the pasta, starch is released into the water, that starchy pasta water helps to thicken this sauce, without adding extra ingredients.

Bust Out

Measuring Spoons, Strainer, Measuring Cups, Large Pot, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Cheese stuffed pasta	250 g	500 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
Oil*		
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.

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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. While waiting for the **water** to boil, core, then cut **peppers** into ½-inch pieces. Peel, then thinly slice **shallot**.



4. 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**.



2. 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.



5. FINISH AND SERVE

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



3. COOK VEGGIES AND SAUCE

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 **veggies**, **pesto**, **sour cream**, **corn**, and **reserved pasta water**.

Dinner Solved!