



# Creamy Basil Pesto Cheese Tortellini Pasta

with Crispy Bacon and Corn

Family

30 Minutes



Cheese Tortellini



Bacon Strips



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

Colander, measuring cups, large pot, large non-stick pan, paper towels, slotted spoon, measuring spoons

## Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Bacon Strips	100 g	200 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Corn Kernels	56 g	113 g
Parmesan Cheese	28 g	56 g
Sour Cream	6 tbsp	12 tbsp
Sweet Bell Pepper	160 g	320 g
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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## Cook bacon

Cut **bacon** into 1-inch pieces. Heat a large non-stick pan over medium heat. When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 7-9 min.\*\* Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Off heat, reserve **1 tbsp bacon fat** (dbl for 4 ppl) in the pan, then drain and discard any **excess fat**.



## Make sauce

While **tortellini** cooks, heat the same pan (with reserved bacon fat) over medium-high. When hot, add **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**. Remove pan from heat, then stir in **pesto**, **sour cream**, **corn**, and **reserved pasta water**.



## Prep

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



## Finish pasta

Add **creamy basil pesto sauce**, **half the bacon** and **half the Parmesan** to the pot with **tortellini**. Stir until combined and **tortellini** is coated.



## 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.



## Finish and serve

Divide **pasta** between bowls. Sprinkle **remaining bacon** and **remaining Parmesan** over top.

## Dinner Solved!