



# LEMON TORTELLONI PALERMO

with Pesto, Roasted Bell Pepper & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



2 | 2  
Scallions



1 | 2  
Tomato



1 | 2  
Lemon



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Pesto  
Contains: Milk



9 oz | 18 oz  
Cheese Tortelloni  
Contains: Eggs, Milk,  
Wheat



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Breast Strips

Calories: 970



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 780



HELLO



## TORTELLONI

Stuffed pasta that's a bit bigger than its cousin, tortellini

### ZEST CASE SCENARIO

We love a microplane for zesting; but if you don't have one, use a peeler to remove the surface layer of the rind, then mince it.

### BUST OUT

- Medium pot
- Large pan
- Baking sheet
- Strainer
- Zester
- Paper towels 
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (1 tsp | 1 tsp) 
- Butter (1½ TBSP | 3 TBSP)  
Contains: Milk

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### 1 ROAST BELL PEPPER

- Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **bell pepper**; remove stem and seeds. Place on a baking sheet; drizzle each half with **olive oil** and season with **salt** and **pepper**. Arrange cut sides down.
- Roast on top rack until tender, 20-25 minutes.




### 4 COOK PASTA

- Once water is boiling, add **tortelloni** to pot. Cook, stirring occasionally, until tender and floating to the top, 3-5 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



### 2 PREP

- While bell pepper roasts, trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Zest and quarter **lemon**.
-  Pat **chicken\*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.




### 5 FINISH PASTA

- Transfer roasted **bell pepper** to a cutting board; thinly slice.
- Heat pan with **sauce** over medium-low heat. Stir in drained **tortelloni**, **sour cream**, **half the Parmesan** (save the rest for serving), **1 TBSP butter** (2 TBSP for 4 servings), and as much **lemon zest** and **lemon juice** as you like. Season with **salt** and **pepper**. Cook until cheese melts and pasta is coated, 30-60 seconds.
- Stir in bell pepper. If needed, stir in **reserved pasta cooking water** a splash at a time until tortellini is coated in a creamy sauce.



### 3 MAKE SAUCE

- Melt **½ TBSP butter** (1 TBSP for 4 servings) in a large pan over medium-high heat. Add **scallion whites**; cook, stirring, 1 minute.
- Add **tomato**; cook, stirring, until slightly softened, 2-3 minutes.
- Stir in **cream cheese**, **pesto**, and **½ cup water** (½ cup for 4). Bring to a boil, then reduce to a low simmer. Cook until sauce has thickened, 2-4 minutes. Season with **salt** and **pepper**. Turn off heat.


 Use pan used for chicken here.



### 6 SERVE

- Divide **tortelloni** between bowls. Sprinkle with **scallion greens** and **remaining Parmesan**. Serve with any **remaining lemon wedges** on the side.

 Top **tortelloni** with **chicken**.

 \*Chicken is fully cooked when internal temperature reaches 165°.