

## **INGREDIENTS**

2 PERSON | 4 PERSON



Bell Pepper\*





Lemon





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



Scallions



Tomato



2 TBSP | 4 TBSP Cream Cheese



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



4 TBSP | 8 TBSP Pesto 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.

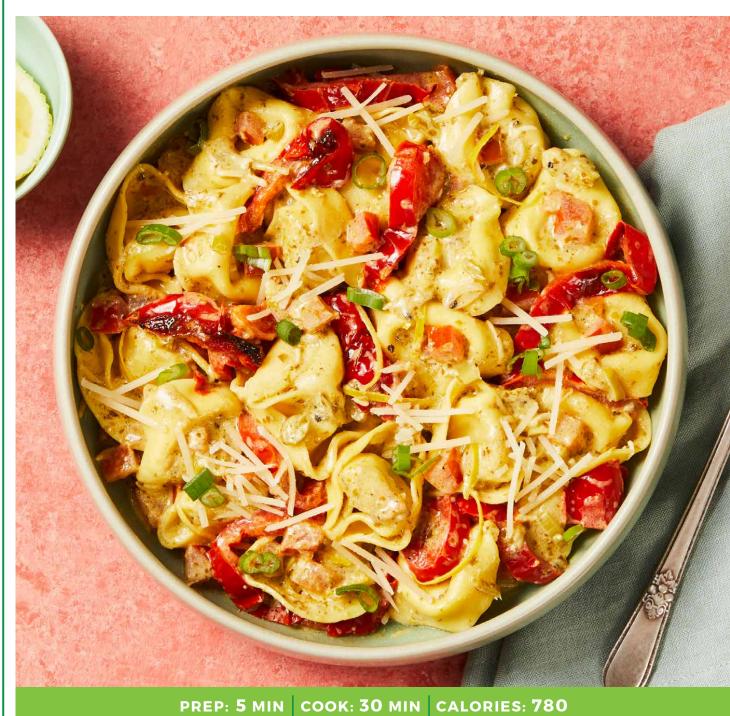


10 oz | 20 oz S Chicken Breast Strips



# **LEMON TORTELLONI PALERMO**

with Pesto, Roasted Bell Pepper & Parmesan





## 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 laver 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 (11/2 TBSP | 3 TBSP) Contains: Milk

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



#### **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.



#### 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.



#### **3 MAKE SAUCE**

- Melt 1/2 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 1/3 cup water (1/2 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.



#### **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 1/2 cup pasta cooking water, then drain.



#### **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 tortelloni is coated in a creamy sauce.



## 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.