



MAY
2016

Summer Ratatouille

with Fresh Tortellini, Parmesan, and Basil

Ratatouille, a French peasant stew, is one of the first things our HelloFresh chefs learned to make in culinary school. Since then, it's become one of their favorite recipes, with an infinite number of variations. This version includes fresh tortellini, making it hearty enough for dinner.



Prep: 15 min
Total: 40 min



level 2



veggie



nut free



Cheese Tortellini



Roma Tomato



Zucchini



Eggplant



Shallot



Garlic



Red Bell
Pepper



Basil



Parmesan
Cheese

Ingredients

| | 2 People | 4 People |
|-------------------|----------|---------------|
| Cheese Tortellini | 1) 2) 3) | 9 oz / 18 oz |
| Roma Tomato | 1 | 2 |
| Zucchini | 1 | 2 |
| Eggplant | 1 | 1 |
| Shallot | 1 | 2 |
| Garlic | 2 Cloves | 4 Cloves |
| Red Bell Pepper | 1 | 2 |
| Basil | ½ oz | 1 oz |
| Parmesan Cheese | 1) | ¼ Cup / ½ Cup |
| Olive Oil* | 1 T | 2 T |

*Not Included

Allergens

- 1) Milk
- 2) Wheat
- 3) Eggs

Tools

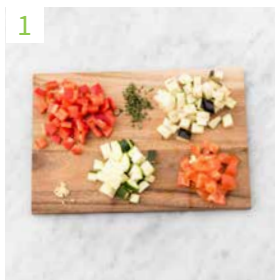
Large pot, Baking sheet, Large pan, Strainer

Ruler

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Nutrition per person | Calories: 554 cal | Fat: 23 g | Sat. Fat: 10 g | Protein: 27 g | Carbs: 64 g | Sugar: 19 g | Sodium: 919 mg | Fiber: 12 g

1



1 Prep the veggies: Wash and dry all produce. Preheat the oven to 450 degrees. Bring a large pot of **salted water** to a boil. Dice the **zucchini** and **eggplant** into ½-inch cubes. Core, seed, and remove the white ribs from the **bell pepper**, then cut into ½-inch cubes. Mince the **shallot**. Core, seed, and dice the **tomato**. Mince or grate the **garlic**.

3



2 Roast the veggies: Toss the **eggplant** and **zucchini** on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place in the oven to roast for about 25 minutes, until soft and golden brown.

3 Sauté the remaining veggies: Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add the **shallot** to the pan and cook for 2-3 minutes, until softened. Season with **salt** and **pepper**. Add the **bell pepper** to the pan and cook for 5-6 minutes, until soft and slightly caramelized. Add the **garlic** to the pan and cook for 30 seconds, until fragrant. Season with **salt** and **pepper** and turn off the heat.

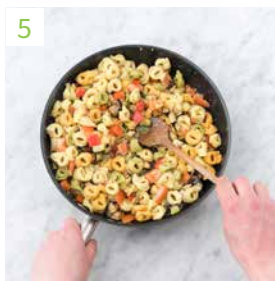
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4 Cook the tortellini: Add the **tortellini** to the boiling water and cook for 6-7 minutes, until tender. Drain.

5 Toss: Thinly slice the **basil leaves**. Add the **roasted vegetables** into the pan with the **shallot** and **peppers** and toss to combine. Return the pan to medium heat, then toss in the **tortellini** and **parmesan cheese**. Cook, tossing for 1-2 minutes, until the cheese is melted. Season with **salt** and **pepper**.

5



6 Plate: Serve the **summer ratatouille** divided between bowls, sprinkled with the **basil**. Enjoy!

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