



Cheese-Stuffed Tortellini Mac-n-Cheese

with Crispy Shallot Topping

Veggie

15 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)

+ Add



Mild Italian Sausage,
uncased
250 g | 500 g



Cheese Tortellini
350 g | 700 g



Cream Cheese
2 | 4



Baby Spinach
56 g | 113 g



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Cream
113 ml | 226 ml



Cheddar Cheese,
shredded
1/2 cup | 1 cup



Crispy Shallots
28 g | 56 g



Parmesan
Cheese, shredded
1/4 cup | 1/2 cup



Garlic, cloves
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, pepper, unsalted butter

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer, whisk

1



Prep

- Before starting, add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

+ Add | Mild Italian Sausage, uncased

- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.

2



Start sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl to melt.
- Add **garlic, cream cheese** and **Cream Sauce Spice Blend**. Cook, stirring constantly, until fragrant and **cream cheese** softens, 1 min.
- Slowly whisk in **½ cup** (1 cup) **water**. Cook, stirring occasionally, until mixture is smooth, 1-2 min.

3



Finish sauce

- Add **cream, half the Parmesan** and **cheddar cheese**. Cook, whisking often, until slightly thickened, 1-2 min.
- Remove the pan from heat, then season with **salt** and **pepper**, to taste.

4



Cook tortellini

- While **sauce** cooks, add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Drain and return **tortellini** to the same pot, off heat.

5



Assemble pasta

+ Add | Mild Italian Sausage, uncased

- Add **sauce** and **spinach** to the pot with **tortellini**.
- Stir until **spinach** is wilted and **tortellini** is coated with **sauce**, 1-2 min.

6



Finish and serve

- Divide **tortellini mac-n-cheese** between plates.
- Sprinkle over **remaining Parmesan** and **crispy shallots**.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Prep and cook sausage

+ Add | Mild Italian Sausage, uncased

If you've opted to add sausage, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **sausage**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often until **sausage** is cooked through, 4-6 min.** Transfer to a bowl and cover to keep warm. (Use the same pan to make sauce in step 2.)

5 | Assemble pasta

+ Add | Mild Italian Sausage, uncased

Add **sausage** to **tortellini** with **sauce** and **spinach**.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.