



Creamy Rosé Tortellini

with Roasted Red Pepper Pesto

Veggie

15 Minutes

Customized Protein

+ Add

Swap

or

*2 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](http://www.hellofresh.ca)



Bacon Strips
100 g | 200 g



Mild Italian Sausage, uncased
250 g | 500 g



Cheese Tortellini
350 g | 700 g



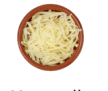
Crushed Tomatoes with Garlic and Onion
1 | 2



Cream
56 ml | 113 ml



Sweet Bell Pepper
1 | 2



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Chives
7 g | 14 g



Garlic, cloves
2 | 4



Parmesan Cheese, shredded
¼ cup | ½ cup



Roasted Pepper Pesto
¼ cup | ½ cup



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 | Unsalted butter, pepper, salt

Cooking utensils | Large oven-proof pan, large pot, measuring cups, measuring spoons, strainer

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

+ Add | Bacon Strips

- 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.
- Meanwhile, core then cut **pepper** into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.

4



Finish sauce

- Sprinkle **Cream Sauce Blend** over **peppers**. Cook, stirring constantly, until **peppers** are coated, 30 sec.
- Add **crushed tomatoes, garlic, roasted pepper pesto, cream** and **half the chives**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.
- Season with **salt** and **pepper**.

2



Start sauce

+ Add | Mild Italian Sausage

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then the **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **salt** and **pepper**.

5



Bake tortellini

- Add **tortellini** and **reserved pasta water** to the pan with **sauce**.
- Season with **salt** and **pepper**, then gently toss to combine. (**NOTE:** If you don't have an oven-proof pan, transfer mixture to a lightly-oiled, 8x8-inch [9x13-inch] baking dish.)
- Sprinkle **mozzarella** and **Parmesan cheese** over **tortellini**.
- Bake in the **middle** of the oven until **cheese** is golden-brown, 5-6 min.

3



Cook tortellini

- Meanwhile, add **tortellini** to the **boiling water**.
- Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **⅓ cup** (⅔ cup) **pasta water**, then drain.

6



Finish and serve

+ Add | Bacon Strips

- Allow **tortellini** to cool for 2-3 min before serving.
- Divide **tortellini** between plates.
- Sprinkle **remaining chives** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Prep

+ Add | Bacon Strips

If you've opted to add **bacon**, cut **strips** crosswise into ½-inch pieces. Heat a large oven-proof pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Reserve **bacon fat** in the pan. Use the pan with reserved **bacon fat** to cook **veggies** in step 2. No need to add **oil**.

2 | Start sauce

+ Add | Mild Italian Sausage

If you've opted to add **sausage**, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp** (4 tbsp) **butter**, then **sausage** and **peppers**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often, until **sausage** is cooked through, 4-6 min.**

6 | Finish and serve

+ Add | Bacon Strips

Crumble **bacon** over plated **tortellini**.

** Cook sausage to a minimum internal temperature of 74°C/165°F, and bacon to a minimum internal temperature of 71°C/160°F, as size may vary.