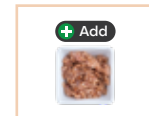




Cheese Tortellini and Sun-Dried Tomato Pesto Sauce

with Blistered Tomatoes and Spinach

25 Minutes



Mild Italian Sausage uncased
250 g | 500 g

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://hellofresh.ca)



- Cheese Tortellini
350 g | 700 g
- Sun-Dried Tomato Pesto
1/4 cup | 1/2 cup
- Shallot
1 | 2
- Baby Spinach
56 g | 113 g
- Parmesan Cheese, shredded
1/4 cup | 1/2 cup
- Baby Tomatoes
113 g | 227 g
- Cream Cheese
2 | 4
- Garlic, cloves
2 | 4

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PACE:RNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$645.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at hellofresh.ca/freshsummer.

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

1



Prep

- Before starting, wash and dry all produce.

- 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, peel, then thinly slice **shallot**.
- Roughly chop **spinach**.
- Peel, then mince or grate **garlic**.

2



Cook tortellini

- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¾ cup** (1 ½ cups) **pasta water**.
- Drain and return **tortellini** to the same pot, off heat.

3



Cook veggies

+ Add | Mild Italian Sausage uncased

- Meanwhile, prick **tomatoes** with a fork.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **tomatoes**. Cook, stirring occasionally, until blistered, 4-5 min.
- Reduce heat to medium.
- Add **shallots** and **garlic**. Cook, stirring constantly, until softened, 2-3 min. Season with **salt** and **pepper**.

4



Make sauce

- Add **cream cheese** to the pan with **veggies**. Cook, stirring often, until melted, 1-2 min.
- Add **pesto**, **reserved pasta water**, **spinach** and **half the Parmesan**. Cook, stirring often, until **sauce** thickens slightly and **spinach** wilts, 2-3 min.
- Remove from heat.
- Season with **salt** and **pepper**.

5



Finish and serve

- Add **sauce** to the pot with **tortellini**. Stir until combined, 1-2 min.
- Season with **salt** and **pepper**, to taste.
- Divide **tortellini** between bowls.
- Sprinkle **remaining Parmesan** over **top**.

Measurements
within steps

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

3 | Cook pork

+ Add | Mild Italian Sausage uncased

If you've opted to get **ground pork**, heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Transfer to a plate, then cover to keep warm.

** Cook to a minimum internal temperature of XX°C/XX°F.