

# HELLO SuperQuick Tortellini in Tomato Beef Sauce

with Parmesan Cheese

15 Minutes



Mild Italian Sausage, uncased 250 g | 500 g

Customized Protein Add Swap







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 🦫



**Ground Beef** 



250 g | 500 g





Garlic Puree



1 tbsp | 2 tbsp



**Italian Seasoning** 



Mirepoix



Cheese, shredded

1/4 cup | 1/4 cup

113 g | 227 g



Tomatoes with Garlic and Onion



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



### Cook veggies

- 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.

#### O Swap Mild Italian Sausage, uncased

- Once water is boiling, heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) butter, then mirepoix. Cook, stirring often, until softened, 2-3 min. Season with salt and pepper.
- Increase heat to high. Add beef. Cook, breaking up beef into smaller pieces, until no pink remains, 3-4 min.\*\* Season with salt and pepper.



#### Finish and serve

- Add 1 tbsp (2 tbsp) butter to the sauce. Stir until melted.
- Pour sauce over tortellini in the pot. Stir to combine.
- Divide between bowls.
- Sprinkle Parmesan cheese over top.



#### Make sauce

- Add garlic puree, half the Italian Seasoning (use all for 4 ppl), 2 tbsp (4 tbsp) water,
  ½ tsp (½ tsp) sugar and crushed tomatoes.
- · Reduce heat to medium.
- Cook, stirring occasionally, until slightly thickened and veggies are tender, 3-4 min.
  (TIP: If you prefer a looser sauce, add more water, 1 tbsp at a time.) Season with salt and pepper.



#### Cook tortellini

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

Measurements within steps 1 tbsp (2 tbsp)

oil

Ingredient

## 1 | Cook veggies and sausage

🗘 Swap Mild Italian Sausage, uncased 🕻

If you've opted to get **Italian sausage**, cook it in the same way the recipe instructs you to cook the **beef**.\*\*