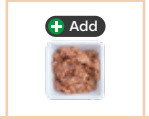




Cheese Tortellini and Sun-Dried Tomato Pesto Sauce

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://www.hellofresh.ca)



Cheese Tortellini
350 g | 700 g



Sun-Dried
Tomato Pesto
¼ cup | ½ cup



Shallot
1 | 2



Baby Spinach
56 g | 113 g



Parmesan
Cheese, shredded
¼ cup | ½ cup



Baby Tomatoes
113 g | 227 g



Cream Cheese
1 | 2



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

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook sausage

+ 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 **½ 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 74°C/165°F.