

15 Minutes



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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, oil, salt, pepper

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons



## Cook tortellini

- 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 **tortellini** to the boiling water. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve ¼ cup (½ cup) pasta water, then drain.
- Return **tortellini** to the same pot, off heat.
- Add **2 tbsp** (4 tbsp) **butter**. Stir to coat.



### Finish and serve

- Add sauce, parsley and reserved pasta water to the large pot with the tortellini.
- Season with **salt** and **pepper**, then stir to combine.
- Divide **tortellini** between bowls. Sprinkle **Parmesan** over top.



# Cook veggies

### 🕂 Add | Mild Italian Sausage, uncased

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **tomatoes** and **peas**. Cook, stirring occasionally, until **tomatoes** burst, 3-4 min.



# Make sauce

- Add cream, garlic puree and Italian Seasoning.
- Cook stirring often until **sauce** thickens slightly, 2-3 min.
- Meanwhile, roughly chop **parsley**.



#### 2 | Cook veggies and sausage

#### 🕂 Add 📔 Mild Italian Sausage, uncased

If you've opted to add **sausage**, when the pan is hot, add **sausage** along with **tomatoes**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often until **tomatoes** have softened and **sausage** is cooked through, 4-6 min\*\*. Follow the rest of the recipe as written.