



# Creamy Cheese Tortellini

## with Sun-Dried Tomato Pesto and Spinach

Veggie

25 Minutes

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)

+ Add



Chicken Breast Tenders  
310 g | 620 g

+ Add



Bacon Strips  
100 g | 200 g



Cheese Tortellini  
350 g | 700 g



Garlic, cloves  
2 | 4



Cream  
56 ml | 113 ml



Baby Spinach  
113 g | 227 g



Parmesan Cheese, shredded  
1/4 cup | 1/2 cup



Shallot  
1 | 2



Sweet Bell Pepper  
1 | 2



Sun-Dried Tomato Pesto  
1/4 cup | 1/2 cup



Cream Cheese  
1 | 2



Vegetable Broth Concentrate  
1 | 2

**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, salt, pepper

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

1



### Cook tortellini

- 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.
- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **tortellini** to the same pot, off heat.

4



### Make cream sauce

- Add **cream cheese**, **cream**, **broth concentrate** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until **sauce** reduces slightly, 1-2 min.
- Season with **salt** and **pepper**, to taste.

2



### Prep

- Meanwhile, peel, then finely chop **shallot**.
- Peel, then mince or grate **garlic**.
- Core, then cut **pepper** into ½-inch pieces.
- Roughly chop **spinach**.

5



### Finish tortellini

- Pour **cream sauce** over **tortellini** in the pot, then add **spinach** and **sun-dried tomato pesto**.
- Return the pot to medium and cook, stirring often, until **spinach** wilts and **sauce** coats **tortellini**, 2-3 min.
- Season with **salt** and **pepper**, to taste.

3



### Cook veggies

+ Add | **Chicken Breast Tenders**

+ Add | **Bacon Strips**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **garlic**. Cook, stirring often, until fragrant, 1-2 min.
- Season with **salt** and **pepper**.

6



### Finish and serve

+ Add | **Chicken Breast Tenders**

+ Add | **Bacon Strips**

- Divide **creamy cheese tortellini** between bowls.
- Sprinkle **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 chicken and veggies

+ Add | **Chicken Breast Tenders**

If you've opted for **chicken**, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Sear for 3-4 min per side, until **chicken** is golden and cooked through.\*\* Transfer **chicken** to a plate and cover to keep warm. Use the same pan to cook the **veggies**.

### 3 | Cook bacon and veggies

+ Add | **Bacon Strips**

If you've opted to add **bacon**, cut **strips** in half crosswise. Heat a large non-stick pan over medium heat. When hot, add **bacon** to the dry pan. Cook for 5-7 min, flipping occasionally, until crispy.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard bacon fat from pan, then carefully wipe the pan clean. Use the same pan to cook **veggies**.

### 6 | Finish and serve

+ Add | **Chicken Breast Tenders**

Thinly slice **chicken**. Top **tortellini** with **chicken**.

### 6 | Finish and serve

+ Add | **Bacon Strips**

Roughly chop **bacon**. Sprinkle **bacon** over **tortellini**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook chicken and pork to a minimum internal temperature of 74°C/165°F and 71°C/160°F respectively, as size may vary.