

HELLO Creamy Cheese Tortellini with Sun-Dried Tomato Pesto and Spinach

Veggie

(C) Swap

25 Minutes

2 Double





Chicken Breast 310 g | 620 g

Bacon Strips

100 g | 200 g



Cheese Tortellini



350 g | 700 g



2 4



56 ml | 113 ml



Baby Spinach 113 g | 227 g



Cheese, shredded



¼ cup | ½ cup



Sweet Bell Pepper 1 2



Shallot

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.

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 🎥



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



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.



Prep

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



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.



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.



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.



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

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

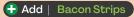
If you've opted to add **bacon**, cut **strips** in half crosswise. Heat a large non-stick pan over medium heat. When hot, add **bacon** to the dry pan. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.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

6 | Finish and serve



Thinly slice chicken. Top tortellini with chicken.

6 | Finish and serve



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.