



Cheese Tortellini and Crispy Bacon

with Basil Pesto

Family Friendly

25-35 Minutes



Cheese Tortellini



Bacon Strips



Basil Pesto



Shallot



Parmesan Cheese, shredded



Sweet Bell Pepper



Cream



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HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, slotted spoon, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Cheese Tortellini | 350 g | 700 g |
| Bacon Strips | 100 g | 200 g |
| Basil Pesto | ¼ cup | ½ cup |
| Shallot | 50 g | 100 g |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Sweet Bell Pepper | 160 g | 320 g |
| Cream | 113 ml | 237 ml |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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.

Contact

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Cook bacon

- Cut **bacon** into 1-inch pieces.
- Heat a large non-stick pan over medium heat.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 7-9 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate.
- Discard **all but 1 tbsp bacon fat** (dbl for 4 ppl) from the pan.



Make creamy basil pesto sauce

- Meanwhile, heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **shallots** and **peppers**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.
- Remove the pan from heat, then stir in **pesto** and **cream**.



Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then thinly slice **shallot** into ⅛-inch slices.



Assemble tortellini

- Add **creamy basil pesto sauce**, **half the bacon** and **half the Parmesan** to the pot with **tortellini**. Stir until **tortellini** is coated.



Cook tortellini

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



Finish and serve

- Divide **tortellini** between bowls.
- Sprinkle **remaining bacon** and **remaining Parmesan** over top.

Dinner Solved!