



Cheese Tortellini and Sun-Dried Tomato Pesto Sauce

with Blistered Tomatoes and Spinach

Veggie

Quick

25 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Cheese Tortellini



Sun-Dried Tomato Pesto



Shallot



Baby Spinach



Parmesan Cheese, shredded



Baby Tomatoes



Cream Cheese



Garlic, cloves

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

- Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan

Ingredients

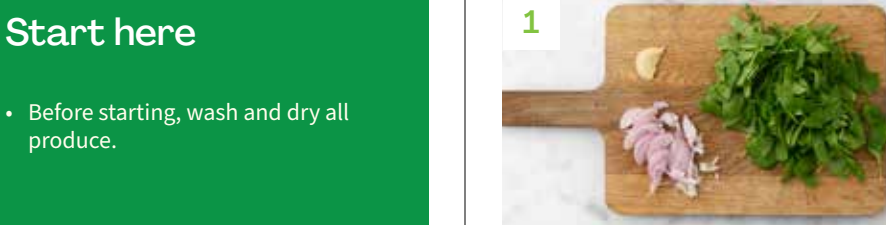
	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Cream Cheese	1	2
Garlic, cloves	2	4
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

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.



1 Prep

- 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

- 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, 1-2 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.

Dinner Solved!



Issue with your meal?
Scan the QR code to
share your feedback.