



Cheese Tortellini and Sun-Dried Tomato Pesto

with Blistered Tomatoes and Spinach

Veggie

20 Minutes

+ Add



Chicken Breasts
2 | 4

Customized Protein

+ Add

↻ Swap

or

*2 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](http://www.hellofresh.ca)



Cheese Tortellini
350 g | 700 g



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



Shallot
1 | 2



Baby Spinach
56 g | 113 g



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



Baby Tomatoes
113 g | 227 g



Cream Cheese
1 | 2



Garlic, cloves
2 | 4

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 | Salt, unsalted butter, pepper

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

1



Prep

- 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.
- Peel, then thinly slice **shallot**.
- Roughly chop **spinach**.
- Peel, then mince or grate **garlic**.

2



Cook tortellini

+ Add | **Chicken breasts**

- Add **tortellini** to the boiling water. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve $\frac{3}{4}$ cup (1 $\frac{1}{2}$ cups) **pasta water**.
- Drain and return **tortellini** to the same pot, off heat.

3



Cook veggies

- Meanwhile, prick **tomatoes** with a fork.
- Reheat the same pan (used in step 2) over medium-high.
- When the pan is 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, 2-3 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 | **Chicken breasts**

- Add **sauce** to the pot with **tortellini**. Stir until combined, 1-2 min.
- Season with **salt** and **pepper**.
- Divide **tortellini** between bowls.
- Sprinkle **remaining Parmesan** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook chicken breasts

+ Add | **Chicken breasts**

If you've opted to add **chicken breasts**, while **tortellini** cooks, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**

5 | Finish and serve

+ Add | **Chicken breasts**

Thinly slice, then divide **chicken** between final bowls.

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

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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