



Creamy Cheese Tortellini

with Basil Pesto and Crispy Bacon

Family Friendly 30 Minutes



Cheese Tortellini



Bacon Strips



Basil Pesto



Shallot



Parmesan Cheese,
shredded



Sweet Bell Pepper



Cream

HELLO TORTELLINI

This ring-shaped pasta is stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Bust out

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

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.

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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.



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. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces. Peel, then thinly slice **shallot** into ⅛-inch slices.



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.



Make creamy basil pesto sauce

While **tortellini** cooks, heat the pan with **reserved bacon fat** (from step 1) 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**.



Assemble tortellini

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



Finish and serve

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

Dinner Solved!