



# Creamy Pesto Cheese Tortellini

with Crispy Bacon and Zucchini

Family Friendly

30 Minutes



Cheese Tortellini



Bacon Strips



Basil Pesto



Shallot



Parmesan Cheese, shredded



Cream



Sweet Bell Pepper



Zucchini

HELLO TORTELLINI

*Ring-shaped pasta stuffed to the brim with cheese!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Measuring spoons, slotted spoon, strainer, 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
Cream	56 ml	113 ml
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g

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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



### Cook bacon

- Cut **bacon** into 1-inch pieces.
- Heat a large non-stick pan over medium-high 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.
- Carefully discard all but **1 tbsp bacon fat** (dbl for 4 ppl) from the pan.



### Cook veggies

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



### Prep

- Add **10 cups hot water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **peppers** into ½-inch pieces.
- Peel, then thinly slice **shallot**.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.



### Finish tortellini

- Add **veggies, pesto, cream, reserved pasta water, half the bacon** and **half the Parmesan** to the pot with **tortellini**.
- Stir until combined and **tortellini** is coated.



### Cook tortellini

- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl).
- Drain and return **tortellini** to the same pot, off heat.



### Finish and serve

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

## Dinner Solved!