



Creamy Rosé Tortellini

with roasted red peppers

Veggie

Quick

25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!



Cheese Tortellini



Shrimp



Crushed Tomatoes



Cream



Roasted Red Peppers



Garlic, cloves



Mozzarella Cheese, shredded



Cream Sauce Spice Blend



Chives

HELLO TORTELLINI

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

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Large oven-proof pan, colander, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Shrimp	285 g	570 g
Crushed Tomatoes	200 ml	398 ml
Cream	113 ml	237 ml
Roasted Red Peppers	170 ml	340 ml
Garlic, cloves	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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 us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



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, drain **roasted red peppers**, then pat dry with paper towels. Cut into ¼-inch slices.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.

If you've opted to get **shrimp** rinse, drain, then pat the **shrimp** dry with paper towels.



Finish sauce

- Sprinkle **Cream Sauce Blend** over **peppers**. Cook, stirring constantly, until **peppers** are coated, 30 sec.
- Add **crushed tomatoes, cream** and **half the chives**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.
- Season with **salt** and **pepper**.



Start sauce

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **garlic** and **roasted red peppers**. Cook, stirring occasionally, until fragrant, 2-3 min.
- Season with **salt** and **pepper**.

Add **shrimp** to the pan with **garlic** and **peppers**. Cook as instructed until **shrimp** just turn pink.**



Bake tortellini

- Add **tortellini** and **reserved pasta water** to the pan with **sauce**. Season with **salt** and **pepper**, then gently toss to combine. (**NOTE:** If you do not have an oven-proof pan, transfer mixture to a lightly-oiled, 8x8-inch baking dish for 2 ppl or 9x13-inch dish for 4 ppl.)
- Sprinkle **cheese** over **tortellini**.
- Bake in the **middle** of the oven until **cheese** is golden-brown and bubbly, 5-6 min.



Cook tortellini

- Meanwhile, add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



Finish and serve

- Allow **tortellini** to cool for 2-3 min before serving.
- Divide **tortellini** between plates.
- Sprinkle **remaining chives** over top.

Dinner Solved!