

Mediterranean Tortellini

with Pesto Sauce and Roasted Veggies

Veggie

30 Minutes







Fresh Cheese Tortellini





Zucchini







Basil Pesto

Zesty Garlic Blend

Yellow Onion

Sweet Bell Pepper



Parmesan Cheese,



shredded



Baby Tomatoes



CUSTOM RECIPE

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

Happy cooking!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, colander, measuring spoons, measuring cups, large pot

Ingredients

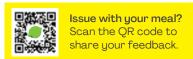
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	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Chicken Tenders •	310 g	620 g
Zucchini	1	2
Yellow Onion	1/2	1
Sweet Bell Pepper	1	2
Basil Pesto	⅓ cup	½ cup
Parmesan Cheese, shredded	1/4 cup	½ cup
Zesty Garlic Blend	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.
- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





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.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Prick tomatoes with a fork.

If you've opted to add **chicken**, pat dry with paper towels, then season with **salt** and **pepper**. Arrange in a single layer on an unlined baking sheet. Bake in the **bottom** of the oven until cooked through, 14-16 min.**



Roast veggies

- Add onions, zucchini, peppers, tomatoes, half the Zesty Garlic Blend and 1 tbsp (2 tbsp) oil to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** soften, 12-14 min.



Cook tortellini

- Meanwhile, add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve ¼ cup (½ cup) pasta water, then drain tortellini.



Assemble tortellini

- · Heat the same large pot over medium.
- When hot, add 2 tbsp (4 tbsp) butter and remaining Zesty Garlic Blend. Swirl the pot until butter is melted and spices are toasted, 1 min.
- Remove from heat.
- Add tortellini, pesto, roasted veggies, half the Parmesan and reserved pasta water.
 Season with salt and pepper, to taste. Stir gently, until well-combined.



- Divide tortellini between bowls.
- Sprinkle with **remaining Parmesan**.

Top pasta with chicken.

Dinner Solved!