

Mediterranean Tortellini

with Pesto Sauce and Roasted Veggies

Veggie

30 Minutes





Fresh Cheese



Red Onion, sliced









Basil Pesto



Parmesan Cheese



Basil



Mediterranean Spice Blend

Start here

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

Bust Out

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

Ingredients

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	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Zucchini	200 g	400 g
Red Onion, sliced	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basil Pesto	1/4 cup	½ cup
Parmesan Cheese	⅓ cup	½ cup
Basil	7 g	14 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Bring **10 cups water** and **2 tsp salt** to a boil in a large pot (use same for 4 ppl). Core, then cut **peppers** into ½-inch pieces. Cut **zucchini** into ½-inch thick half-moons.



Roast veggies

Toss onions, zucchini, peppers and half the Mediterranean Spice blend with 1 tbsp oil (dbl for 4 ppl) on a baking sheet. Season with salt and pepper. Roast in the middle of the oven, until softened, 14-15 min.



Cook tortellini

While **veggies** roast, add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve ¼ **cup pasta water** (dbl for 4 ppl), then drain and set aside.



Assemble pasta

Heat the same large pot over medium heat. When hot, add 1 tbsp butter (dbl for 4 ppl) and remaining Mediterranean spice blend. Swirl the pan to melt butter and toast spices, 1 min. Remove the pan from heat. Add tortellini, pesto, roasted veggies, half the Parmesan and reserved pasta water. Toss until well combined. Season with salt and pepper.



Finish and serve

Divide **tortellini** and **roasted veggies** between bowls. Tear over **basil leaves** and sprinkle over **remaining Parmesan**.

Dinner Solved!

^{*} Pantry items