



Mediterranean Tortellini










with Pesto Sauce and Roasted Veggies

Veggie 30 Minutes



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!

-  Fresh Cheese Tortellini
-  Chicken Breasts
-  Zucchini
-  Yellow Onion
-  Sweet Bell Pepper
-  Basil Pesto
-  Parmesan Cheese, shredded
-  Mediterranean Spice Blend
-  Baby Tomatoes

HELLO TORTELLINI
Ring-shaped pasta stuffed to the brim with cheese!

Start here

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

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

Bust out

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

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Chicken Breasts*	2	4
Zucchini	200 g	400 g
Yellow Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basil Pesto	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Mediterranean Spice 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, as size may vary.

† 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.

Contact

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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 (use whole onion for 4 ppl).



Assemble tortellini

- Heat the same large pot over medium.
- When hot, add **2 tbsp** (4 tbsp) **butter** and **remaining Mediterranean Spice Blend**. Swirl the pot until **butter** is melted and **spices** are toasted, 1 min.
- Remove the pot 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.



Roast veggies

- Add **onions, zucchini, peppers, tomatoes, half the Mediterranean Spice 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.

If you've opted to add **chicken breasts**, while **veggies** roast, pat **chicken** dry with paper towels. Slice into ½-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.** Transfer to a plate and cover to keep warm.



Finish and serve

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

Top **tortellini** with **chicken** when you plate it.

Dinner Solved!



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**.