



# 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!

Issue with your meal?  
Scan the QR code to share your feedback.

-  Fresh Cheese Tortellini
-  Chicken Tenders
-  Zucchini
-  Yellow Onion
-  Sweet Bell Pepper
-  Basil Pesto
-  Parmesan Cheese, shredded
-  Zesty Garlic 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 Tenders           | 310 g    | 620 g    |
| Zucchini                  | 1        | 2        |
| Yellow Onion              | ½        | 1        |
| Sweet Bell Pepper         | 1        | 2        |
| Basil Pesto               | ¼ cup    | ½ cup    |
| Parmesan Cheese, shredded | ¼ 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.*



Issue with your meal?  
Scan the QR code to  
share your feedback.

1



## 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.\*\*

4



## 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.

2



## 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.

3



## 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**.

5



## Finish and serve

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

Top **pasta** with **chicken**.

## Dinner Solved!