



Pesto Cheese Tortellini

with Multicoloured Tomatoes and Pine Nuts

Veggie

30 Minutes



Fresh Cheese Tortellini



Lemon



Baby Heirloom Tomatoes



Pine Nuts



Garlic



Baby Spinach



Basil Pesto



Shallot



Parmesan Cheese, shredded

HELLO TORTELLINI

These ring-shaped pasta are stuffed to the brim with cheese!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, zester, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Fresh Cheese Tortellini	350 g	700 g
Lemon	1	2
Baby Heirloom Tomatoes	227 g	454 g
Pine Nuts	28 g	56 g
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Add **10 cups water** and **2 tsp salt** to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then finely chop **shallot**. Halve **tomatoes**. Zest **lemon**, then cut into wedges. Peel, then mince or grate **garlic**.



Start sauce

Heat the same pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomatoes** and **garlic**. Cook, stirring occasionally, until **tomatoes** are tender, 2-3 min.



Cook tortellini

Add **tortellini** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **tortellini** to the same pot, off heat.



Finish sauce

Increase the heat to medium-high, then add **pesto** and **reserved pasta water**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**. Add **tortellini**, **spinach**, **lemon zest**, **half the Parmesan** and **2 tbsp butter** (dbl for 4 ppl). Remove from heat and stir together until **spinach** wilts, 1-2 min.



Toast pine nuts

While **tortellini** cooks, heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **pine nuts** to a plate. Set aside.



Finish and serve

Divide **pasta** between bowls. Sprinkle **pine nuts** and **remaining Parmesan** over top. Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!