



Pesto Cheese Tortellini

with Baby Tomatoes and Pine Nuts

Veggie 30 Minutes



Fresh Cheese Tortellini



Chicken Breasts



Lemon



Baby Tomatoes



Pine Nuts



Garlic, cloves



Baby Spinach



Basil Pesto



Shallot



Parmesan Cheese, shredded

CUSTOM RECIPE

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

HELLO TORTELLINI

Ring-shaped pasta stuffed to the brim with cheese!

Start here

- Before starting, wash and dry all produce.
- If you added chicken breasts, preheat the oven to 450° F.

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
Chicken Breasts ♦	2	4
Lemon	1	2
Baby Tomatoes	227 g	454 g
Pine Nuts	28 g	56 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Basil Pesto	½ cup	1 cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 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, 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.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until **shallots** soften, 2-3 min
- Add **tomatoes** and **garlic**. Cook, stirring occasionally, until **tomatoes** are tender, 2-3 min.



Cook tortellini

- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **tortellini**.

If you've opted to add **chicken breasts**, heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Roast in the middle of the oven until cooked through, 8-10 min.** Carefully wipe the pan clean. Use the same pan to toast **pine nuts**.



Finish sauce

- Increase 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 **1 tbsp butter** (dbl for 4 ppl). Remove the pan from heat. Stir until **spinach** wilts, 1-2 min.



Toast pine nuts

- Meanwhile, 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 pine nuts so they don't burn!)
- Transfer **pine nuts** to a plate. Set aside.



Finish and serve

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

Thinly slice **chicken**. Arrange **chicken** on top of plated **tortellini**.

Dinner Solved!