



Creamy Bacon Tortellini Primavera with Basil

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 4006kJ (957Cal) | Protein 35.4g | Fat, total 57g - saturated 31.4g | Carbohydrate 70.2g - sugars 17.3g | Sodium 2272mg
Spicy (optional chilli flakes)

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2021 | WK09 | U

Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan



Medium saucepan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Grated Parmesan Cheese	1 pkt (30g)	1 pkt (60g)
Spinach & Ricotta Tortellini	1 pkt	2 pkts

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Tinned Cherry Tomatoes



Courgette



Diced Bacon



Thyme



Garlic Paste



Longlife Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Grated Parmesan Cheese

2. Boil



Spinach & Ricotta Tortellini

3. Toss



Chilli Flakes



Basil

- Drain and halve **tomatoes**. Chop **courgette**
- Heat **olive oil** in a frying pan over high heat
- Cook the **diced bacon, tomatoes, courgette** and **thyme** leaves, tossing, until tender, **4-5 mins**
- Add **garlic paste, cream** (1/2 bottle for 2P / 1 bottle for 4P), **chicken stock, spinach** and **Parmesan**. Cook until slightly thickened, **1 min**

- Meanwhile, boil a kettle of **water**
- Pour boiling **water** into a saucepan over high heat
- Bring to the boil, add **tortellini** and cook until al dente, **3 mins**

- Add **tortellini** to the frying pan using a slotted spoon and toss to coat
- Divide **pasta** between bowls. Top with chilli flakes (if using). Tear over **basil**

