

## Creamy Bacon Tortellini Primavera with Basil

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



## 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)



Pan



Medium Saucepan

# 1. Sizzle

Cherry

Tomatoes

**Garlic Paste** 



Light Cooking Chicken Stock Baby Spinach





Lemon Thyme



Tortellini

2. Boil

## 3. Toss





Chilli Flakes (optional)

Basil

### From the pantry

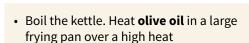


### From the cool pouch

	2P	4P
Bacon	1 pkt	2 pkts
Garlic Paste	1 pkt	2 pkts
Light Cooking Cream	<b>1 pkt</b> (150ml)	<b>2 pkts</b> (300ml
Grated Parmesan Cheese	<b>1 pkt</b> (30g)	<b>2 pkts</b> (60g)
Spinach & Ricotta Tortellini	1 pkt	2 pkts

**Allergens** 

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



**Grated Parmesan** 

- Halve tomatoes. Chop zucchini. Chop bacon and pick thyme leaves
- Cook the tomatoes, zucchini, bacon and thyme, tossing, until veggies are tender, 4-5 mins
- Add the garlic, cream, stock, spinach and Parmesan
- Cook until slightly thickened, 1 min

- Pour **boiled water** from the kettle into a saucepan over a high heat
- Bring to the boil, add tortellini and cook until al dente, 3 mins
- Using a slotted spoon, add tortellini to the frying pan and toss
- Divide the **pasta** between bowls
- Top with chilli and tear over basil to serve





