



# Creamy Bacon Tortellini Primavera with Basil

**FRESH & FAST**

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3535kJ (844Cal) | Protein 32.8g | Fat, total 51.1g - saturated 26.9g | Carbohydrate 63.4g - sugars 14.8g | Sodium 2117mg  
**Spicy** (Optional chilli flakes)

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# 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

## From the cool pouch

	2P	4P
Bacon	1 pkt	2 pkts
Garlic Paste	1 pkt	2 pkts
Light Cooking Cream	1 pkt (150ml)	2 pkts (300ml)
Grated Parmesan Cheese	1 pkt (30g)	2 pkts (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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Sizzle



Cherry Tomatoes



Zucchini



Bacon



Lemon Thyme



Garlic Paste



Light Cooking Cream



Chicken Stock



Baby Spinach Leaves



Grated Parmesan Cheese

## 2. Boil



Spinach & Ricotta Tortellini



Chilli Flakes (optional)



Basil

- Boil the kettle. Heat **olive oil** in a large frying pan over a high heat
- 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

