



Creamy Bacon Tortellini Primavera with Spinach

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3407kJ (814Cal) | Protein 32g | Fat, total 47.5g - saturated 25.2g | Carbohydrate 63.5g - sugars 15.2g | Sodium 2092mg
Spicy (optional chilli flakes)

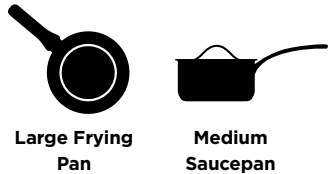
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Get ready

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

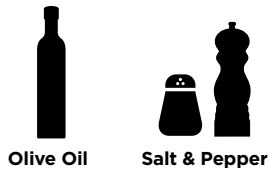
(along with the basics)



Large Frying Pan

Medium Saucepan

From the pantry



Olive Oil

Salt & Pepper

From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Garlic Paste	1 pkt	2 pkts
Light Cooking Cream	1 pkt (150 mls)	2 pkts (300 mls)
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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Cherry Tomatoes



Zucchini



Thyme



Diced Bacon



Garlic Paste



Light Cooking Cream



Baby Spinach Leaves



Grated Parmesan Cheese



Chicken Stock

2. Boil



Spinach & Ricotta Tortellini

3. Serve



Chilli Flakes



Basil

- Boil the kettle. Halve **tomatoes**. Chop **zucchini**. Pick **thyme leaves**
- Heat **olive oil** in a frying pan over high heat
- Cook the **bacon, tomatoes, zucchini** and **thyme**, tossing, until veggies are tender, **4-5 mins**
- Add the **garlic, cream, spinach, Parmesan** and crumbled **stock** (1 cube for 2P / 2 cubes for 4P)
- Cook until slightly thickened, **1 min**

- When kettle boils, pour **water** into a saucepan over high heat
- Return to the boil, add **tortellini** and cook until al dente, **3 mins**

- Using a slotted spoon, add **tortellini** to the frying pan and toss
- Serve up the **pasta**
- Top with **chilli** and torn **basil**

