



Creamy Bacon Tortellini Primavera with Bocconcini

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3518kJ (841Cal) | Protein 34.9g | Fat, total 46g - saturated 23.9g | Carbohydrate 67.8g - sugars 16.2g | Sodium 2380mg
The quantities provided above are averages only.

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2022 | WK45 | AL



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)



From the pantry



From the cool pouch

	2P	4P
Pearl Bocconcini	1 medium pkt	1 large pkt
Diced Bacon	1 packet (90g)	1 pkt (180g)
Garlic Paste	1 pkt	2 pkts
Light Cooking Cream	1 medium pkt	1 large pkt
Chicken Stock Pot	1 pkt (20g)	1 pkt (40g)
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.

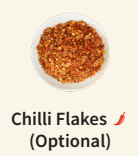
1. Sizzle



2. Boil



3. Toss



- Boil the kettle
- Halve **tomatoes** and **bocconcini**. Chop **capsicum**
- Heat **olive oil** in a frying pan over high heat
- Cook **bacon, tomatoes, capsicum** and **Italian herbs**, breaking up **bacon** with a spoon, until veggies are tender, **4-5 mins**
- Add **garlic paste, cream, stock pot,** and **spinach**. Cook until slightly thickened, **1 min**

- Pour boiled **water** into a saucepan over high heat
- Bring to the boil, then add **tortellini** and cook until 'al dente', **3 mins**

- Using a slotted spoon, add **tortellini** to frying pan, tossing to coat in the sauce
- Plate up **pasta**. Top with **bocconcini**
- Sprinkle with **chilli flakes** (if using) to serve



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