



Creamy Bacon Tortellini Primavera with Bocconcini

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3650kJ (872Cal) | Protein 35.6g | Fat, total 49.8g - saturated 26.3g | Carbohydrate 66.4g - sugars 16.7g | Sodium 2301mg
Spicy (optional chilli flakes) | The quantities provided above are averages only.

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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
Pearl Bocconcini	1 medium pkt	1 large pkt
Diced Bacon	1 pkt (90g)	1 pkt (180g)
Garlic Paste	1 pkt	2 pkts
Light Thickened Cream	1 medium pkt	2 medium pkts
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](https://www.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



Pearl Bocconcini



Zucchini



Diced Bacon



Italian Herbs



Garlic Paste



Light Thickened Cream



Chicken Stock Pot



Baby Spinach Leaves

2. Boil



Spinach & Ricotta Tortellini

3. Serve



Chilli Flakes (Optional)

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

- Pour **boiling water** into a saucepan over high heat
- Return to boil, add **tortellini** and cook until 'al dente', **3 mins**

- Using a slotted spoon, add **tortellini** to frying pan and toss
- Serve up **pasta**
- Top with **bocconcini** and **chilli** (if using)

