



# Creamy Bacon & Tortellini Primavera with Parsley

FRESH & FAST

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3925kJ (938Cal) | Protein 33.3g | Fat, total 56.3g - saturated 31.3g | Carbohydrate 68.6g - sugars 17.8g | Sodium 2430mg  
The quantities provided above are averages only.

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2023 | WK32 | U



# Get ready

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You'll need

(along with the basics)



Large Frying Pan



Medium Saucepan

## From the pantry



Olive Oil

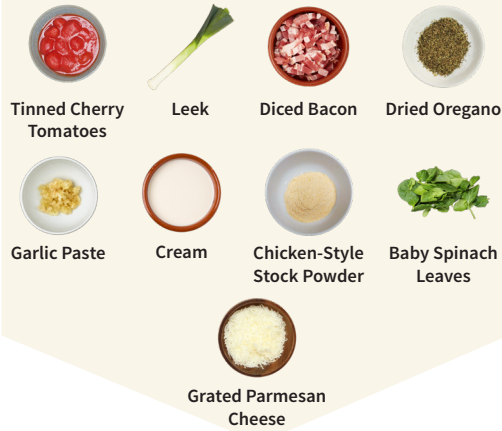
## From the cool pouch

|                              | 2P           | 4P          |
|------------------------------|--------------|-------------|
| Diced Bacon                  | 1 pkt        | 1 pkt       |
| Grated Parmesan Cheese       | 1 medium pkt | 1 large pkt |
| Spinach & Ricotta Tortellini | 1 pkt        | 2 pkts      |

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Sizzle



- Drain the **tomatoes**. Thinly slice white and light green parts of **leek**
- In a frying pan, heat a drizzle of **olive oil** over high heat
- Cook **diced bacon, tomatoes, leek** and **dried oregano**, tossing, until tender, **4-5 mins**
- Add **garlic paste, cream** (½ packet for 2P / 1 packet for 4P), **chicken stock, spinach** and **Parmesan**. Cook until slightly thickened, **1 min**



## 2. Boil



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



## 3. Toss



- Add **tortellini** to the frying pan using a slotted spoon. Toss to coat
- Divide **pasta** between plates
- Top with **chilli flakes** (if using). Tear over **parsley** to serve



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