



Creamy Pesto Butternut Squash Ravioli

with Blistered Tomatoes

Veggie

20 Minutes

Customized Protein



+ Add

Swap









or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

 Chicken Breasts 2 4	 Mild Italian Sausage, uncased 250 g 500 g
---	---



 Butternut Squash Ravioli 350 g 700 g	 Garlic, cloves 3 6
 Baby Spinach 56 g 113 g	 Parmesan Cheese, shredded ¼ cup ½ cup
 Baby Tomatoes 113 g 227 g	 Basil Pesto ¼ cup ½ cup
 Cream Cheese 2 4	 Zesty Garlic Blend 7 g 14 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Pepper, salt, butter, oil

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, whisk

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- To a large pot, add **10 cups water**, **½ tbsp** (1 tbsp) **oil** and **1 tbsp salt** (use same for 4 servings). Cover and bring to a boil over high heat.
- Meanwhile, peel, then mince or grate **garlic**.
- Roughly chop **spinach**.

2



Broil tomatoes

+ Add | **Chicken Breasts**

- Pierce **tomatoes** with a fork.
- To an unlined baking sheet, Add **tomatoes** and **½ tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**, then toss to combine.
- Broil in **middle** of the oven for 4-6 min, until **tomatoes** burst.

3



Cook ravioli

+ Add | **Italian Sausage**

- Add **ravioli** to the boiling water. Cook for 3-4 min, stirring occasionally, until tender.
- Reserve **⅓ cup** (⅔ cup) **pasta water**, then drain.

4



Start sauce and cook garlic

- In a medium bowl, whisk together **reserved pasta water** and **cream cheese**.
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **butter**, then swirl the pan until melted.
- Add **garlic**. Cook for 1 min, stirring often, until fragrant.

5



Cook sauce

- Add **cream cheese mixture**. Cook for 2-3 min, stirring occasionally, until slightly thickened.
- Add **pesto**, **spinach** and **Zesty Garlic Blend**. Cook for 1-2 min, stirring occasionally, until **spinach** wilts.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

+ Add | **Chicken Breasts**

+ Add | **Italian Sausage**

- Add **ravioli** and **half the Parmesan**. Toss to combine.
- Divide **ravioli** between plates.
- Top with **blistered tomatoes**.
- Sprinkle with **remaining Parmesan**.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**

2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Broil tomatoes and cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side for 6-7 min, until golden. Flip, then cover and continue cooking for 6-7 min, until cooked through.** (Use the same pan to cook sauce in step 4.)

3 | Cook ravioli and sausage

+ Add | **Italian Sausage**

If you've opted to add **sausage**, heat a large non-stick pan over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **sausage**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **sausage** and stirring often until **sausage** is cooked through.** Transfer to a plate. Carefully wipe out pan. Use the same pan to cook **garlic** in step 4.

6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top plates with **chicken**.

6 | Finish and serve

+ Add | **Italian Sausage**

Add **sausage**, **ravioli** and **half the Parmesan**. Toss to combine.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 165°F, as size may vary.