



Butternut Squash Ravioli

with Creamy Garlic Sauce and Herby Goat Cheese

Veggie

25 Minutes



Squash Ravioli



Butternut Squash, cubes



Onion, chopped



Garlic



Sour Cream



Goat Cheese



Sage



Chives



Pepitas



Vegetable Broth Concentrate

HELLO RAVIOLI

Stuffed full of roasted butternut squash!

Start here

- Before starting, preheat the oven to 425°F .
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, strainer, parchment paper, small bowl, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Butternut Squash, cubes	170 g	340 g
Onion, chopped	56 g	113 g
Garlic	6 g	12 g
Sour Cream	6 tbsp	12 tbsp
Goat Cheese	28 g	56 g
Sage	7 g	7 g
Chives	7 g	7 g
Pepitas	28 g	56 g
Vegetable Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast squash

Roughly chop **½ tbsp sage leaves** (dbl for 4 ppl). Toss **squash** with **sage** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until fork-tender, 22-24 min.



Start sauce

Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, then **onions**. Cook, stirring occasionally, until softened, 2-3 min. Add **garlic**. Cook, stirring often, until fragrant, 1 min.



Prep & mix herby cheese

While **squash** cooks, add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Finely chop **chives**. Peel, then mince or grate **garlic**. Stir together **goat cheese** and **half the chives** in a small bowl. Set aside.



Finish sauce

Add **broth concentrate** and **reserved pasta water** to the pan with the **onions**. Whisk together, scraping up any **browned bits** on bottom of pan, until combined and slightly thickened, 1-2 min. Remove pan from heat. Whisk in **sour cream**. Season with **salt** and **pepper**.



Cook ravioli & toast pepitas

Add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl). Drain **ravioli** and return to the same pot. Set aside, off heat. Heat a large non-stick pan over medium heat. When hot, add **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Finish and serve

Pour **creamy garlic sauce** over the **ravioli** in the large pot, then add **roasted squash** and **remaining chives**. Stir carefully to combine. Divide between bowls. Dollop over the **herby goat cheese** and sprinkle over the **pepitas**.

Dinner Solved!