



# 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, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, colander, microplane/zester

## 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, until fork-tender, 22-24 min.



## Make 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. Remove pan from heat. Stir in **sour cream** and **broth concentrate**, scraping up any browned bits on bottom of pan. Season with **salt** and **pepper**.



## Prep and mix herby cheese

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



## Cook ravioli

When **sauce** is done, add **ravioli** to the **large pot of boiling water**. Cook, stirring occasionally, until tender, 3-4 min. Reserve **¼ cup pasta water** (dbl for 4 ppl). Drain **ravioli** and return to the same pot, off heat.



## Toast pepitas

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

Add **creamy garlic sauce**, **reserved pasta water** and **remaining chives** to the large pot with **ravioli**. Stir gently to combine. Divide **ravioli** between bowls. Top with **squash** and **herby goat cheese**. Sprinkle **pepitas** over top.

## Dinner Solved!