



Butternut Squash Ravioli

with Toasted Pepitas and Tomatoes

Veggie

30 Minutes



Squash Ravioli



Roma Tomato



Pepitas



Garlic, cloves



Baby Spinach



Basil Pesto



Yellow Onion



Parmesan Cheese, shredded



Cream



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HELLO RAVIOLI

These pillowy pasta bites are filled with sweet roasted squash and cook in no time!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Roma Tomato	160 g	320 g
Pepitas	28 g	56 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Yellow Onion	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

Contact

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1 Prep

- 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.
- Cut **tomatoes** into ¼-inch pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.



4 Cook ravioli

- Meanwhile, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **ravioli** to the same pot, off heat.
- Add **1 tbsp butter** (dbl for 4 ppl). Gently toss to coat **ravioli**.



2 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 pepitas so they don't burn!)
- Remove the pan from heat.
- Transfer **pepitas** to a plate and set aside.



5 Finish sauce

- Add **pesto, cream** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**.
- Add **spinach, half the Parmesan** and **2 tbsp butter** (dbl for 4 ppl).
- Remove the pan from heat, then stir until **spinach** wilts, 1 min.
- Add **ravioli**. Gently stir to coat.



3 Start sauce

- Return the same pan to medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **tomatoes** and **garlic**. Cook, stirring occasionally, until tender, 2-3 min. Season with **salt** and **pepper**.



6 Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle **pepitas** and **remaining Parmesan** over top.

Dinner Solved!