



# Butternut Squash Stuffed Pasta

## with Toasted Pine Nuts and Baby Heirloom Tomatoes











**VEGGIE** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Butternut Squash Ravioli
-  Lemon
-  Baby Heirloom Tomatoes
-  Pine Nuts
-  Garlic
-  Baby Spinach
-  Basil Pesto
-  Shallot
-  Basil
-  Parmesan Cheese

**HELLO RAVIOLI**

*Stuffed with sweet roasted squash..the perfect fall pasta!*

# START HERE

Before starting, wash and dry all produce.

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Peel and finely chop the garlic.

## Bust Out

Large Non-Stick Pan, Large Pot, Measuring Spoons, Measuring Cups, Strainer, Zester

## Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	250 g	500 g
Lemon	1	2
Baby Heirloom Tomatoes	227 g	454 g
Pine Nuts	28 g	56 g
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Basil	7 g	14 g
Parmesan Cheese	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 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.*

## Contact

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## 1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, halve **tomatoes**. Zest **lemon**, then cut into wedges. Peel, then mince or grate **shallot**. Peel, then mince or grate **garlic**.



## 4. START SAUCE

Return the same pan to medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomato** and **garlic**. Cook, stirring occasionally, until tender, 2-3 min.



## 2. COOK RAVIOLI

Add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. When **ravioli** is cooked, reserve **½ cup pasta water** (dbl for 4 ppl) then drain, and return to the same pot. Set aside.



## 5. FINISH SAUCE

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



## 3. TOAST PINE NUTS

While **ravioli** cooks, heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove pan from heat. Transfer **pine nuts** to a plate. Set aside.



## 6. FINISH AND SERVE

Divide **pasta** between bowls. Sprinkle over **pine nuts** and **remaining Parmesan**. Tear over the **basil**. Squeeze over a **lemon wedge**, if desired.

# Dinner Solved!