



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!



Squash Ravioli



Lemon



Baby Heirloom Tomatoes



Pine Nuts



Garlic



Baby Spinach



Basil Pesto



Shallot



Parmesan Cheese, shredded

HELLO RAVIOLI

Stuffed with sweet roasted squash, the perfect comfort pasta!

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, strainer, zester, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Lemon	1	2
Baby Heirloom Tomatoes	113 g	227 g
Pine Nuts	28 g	28 g
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	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.

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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**.



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.



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.



Finish sauce

Add **basil pesto** and **reserved pasta water** to the pan. Cook, stirring occasionally, until the **sauce** slightly thickens, 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.



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.



Finish and serve

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

Dinner Solved!