



# Cheesy Baked Ravioli

with Roasted Squash and Baby Kale

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!



Ravioli



Butternut Squash, cubes



Smoked Cheddar Cheese, shredded



Shallot



Garlic



Cream Cheese



Chives



Baby Kale

HELLO RAVIOLI

*Stuffed with sweet roasted squash, it's the perfect comfort-pasta!*



# START HERE

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

## Bust Out

Baking Sheet, Large Pot, Parchment Paper, Strainer, Whisk, 8x8-Inch Baking Dish, Measuring Cups, Measuring Spoons

## Ingredients

	2 Person	4 Person
Ravioli	250 g	500 g
Butternut Squash, cubes	170 g	340 g
Smoked Cheddar Cheese, shredded	½ cup	1 cup
Shallot	50 g	100 g
Garlic	6 g	12 g
Cream Cheese	4 tbsp	8 tbsp
Chives	7 g	14 g
Baby Kale	56 g	113 g
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	¼ cup
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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## 1. ROAST SQUASH

Peel, then mince the **garlic**. Peel, then mince **shallot**. Toss **squash, shallots** and **garlic** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of the oven, stirring halfway through cooking, until tender, 22-24 min.



## 4. MAKE SAUCE

Whisk **reserved pasta water** with **¼ cup milk** (dbl for 4ppl), **2 tbsp butter** (dbl for 4ppl), **cream cheese** and **half the chives** until smooth in the large pot.



## 2. PREP

While **squash** roasts, add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same amounts for 4 ppl.) Cover and bring to a boil over high heat. Thinly slice the **chives**.



## 5. ASSEMBLE BAKE

When **squash** is removed from the oven, turn on the broiler to **high**. Add **ravioli, squash, and kale** to the pot with the **sauce**. Toss to combine. Season with **salt** and **pepper**. Transfer to a lightly-oiled 8x8-inch baking dish (Note: use a 9x13-inch baking dish for 4 ppl). Sprinkle over **smoked cheddar**. Broil in **middle** of oven, until **cheese** melts, 3-4 min.



## 3. COOK RAVIOLI

Add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. Reserve **¼ cup pasta water** (dbl for 4 ppl) and drain. Set aside in the strainer.



## 6. FINISH AND SERVE

Divide the **ravioli bake** between plates. Sprinkle over the **remaining chives**.

# Dinner Solved!