



Creamy Butternut-Sage Penne

with Crispy Prosciutto

Discovery

Optional Spice

30 Minutes



Diced Prosciutto



Butternut Squash, cubes



Cream Cheese



Chicken Broth Concentrate



Shallot



Garlic, cloves



Sage



Baby Spinach



Parmesan Cheese, shredded



Penne



Chili Flakes

HELLO PROSCIUTTO

This salted and dry-cured ham comes ready-to-eat!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust out

Measuring spoons, potato masher, medium pot, measuring cups, whisk, large pot, large non-stick pan, paper towels, colander

Ingredients

	2 Person	4 Person
Diced Prosciutto	125 g	250 g
Butternut Squash, cubes	170 g	340 g
Cream Cheese	43 g	86 g
Chicken Broth Concentrate	1	2
Shallot	50 g	100 g
Garlic, cloves	1	2
Sage	7 g	7 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Penne	170 g	340 g
Chili Flakes 🌶️	½ tsp	1 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



Boil water and cook squash

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, add **squash**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium-high. Cook uncovered until **squash** is fork-tender, 10-12 min. Drain and return **squash** to the same pot, off heat. Mash **squash** until smooth.



Crisp prosciutto

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **prosciutto**. Cook, stirring often, until golden-brown and crispy, 5-7 min.** Remove the pan from heat. Transfer **prosciutto** to a paper towel-lined plate. Reserve **fat** in the pan.



Cook penne

While **squash** cooks, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



Cook sauce

Reheat the same pan over medium. Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **shallots**. Cook, stirring often, until slightly softened, 2-3 min. Add **garlic** and **sage**. Cook, stirring constantly, until fragrant, 30 sec. Add **mashed squash**, **broth concentrate**, **cream cheese**, **half the reserved pasta water** and **1 tbsp butter** (dbl for 4 ppl). Season with **salt** and **pepper**. Increase heat to medium-high. Bring to a simmer, whisking constantly, until **sauce** is smooth.



Prep

While **penne** cooks, peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Pick a few **sage leaves** from stems, then finely chop **2 tsp** (dbl for 4 ppl).



Finish and serve

Add **spinach**, **penne**, **Parmesan** and **remaining pasta water** to the pan with **sauce**. Cook, stirring often, until **spinach** wilts and **sauce** thickens, 2-3 min. Season with **salt** and **pepper**, to taste. Divide **penne** and **sauce** between plates. Sprinkle with **prosciutto** and **some chili flakes**, if desired. (NOTE: Reference heat guide.)

Dinner Solved!