



More than Food

hellofresh.com | #hellofresh



JAN 2016 Share your masterpiece! Tag your photos with #HelloFreshPics and share on You'll be entered into our weekly photo contest!

Butternut Squash Agnolotti

with Apples, Spinach, and Sage-Brown Butter Sauce

Agnolotti, ravioli's cuter cousin, hails from the Piedmont region of Italy. These delicious pockets are filled with a mixture of ricotta, Romano cheese, and butternut squash. Tossed with tender apple, earthy sage, and a touch of spinach for good measure, this is the ultimate winter comfort food.



30 min



level 1



nut free



veggie



Butternut Squash Agnolotti



Spinach



Granny Smith Apple



Garlic



Sage



Sour Cream



Vegetable Stock Concentrate

Ingredients

		2 People	4 People
Butternut Squash Agnolotti	1) 2)	9 oz	18 oz
Spinach		5 oz	10 oz
Granny Smith Apple		1	2
Garlic		2 cloves	4 cloves
Sage		¼ oz	¼ oz
Sour Cream	3)	2 T	4 T
Vegetable Stock Concentrate		1	2
Butter*	3)	2 T	4 T

*Not Included

Allergens

- 1) Wheat
- 2) Eggs
- 3) Milk

Tools

Large Pot, Strainer, Medium Pan, Peeler

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 490 cal | Fat: 23 g | Sat. Fat: 13 g | Protein: 16 g | Carbs: 60 g | Sugar: 13 g | Sodium: 627 mg | Fiber: 5 g

Make sure to wash and dry produce before prepping or cooking!

1



1 Cook the agnolotti: Bring a large pot of water with a large pinch of **salt** to a boil. Once boiling, add the **agnolotti** and cook for 4-5 minutes, until tender and floating to the top of the water. Drain, reserving **½ cup pasta water**.

2



2 Prep the ingredients: While waiting for the water to boil, peel, core, and dice the **apple** into ½-inch cubes. Mince or grate the **garlic**. Finely chop **2 teaspoons of sage leaves**.

3



3 Heat 2 Tablespoons butter in a medium pan over medium heat. Add the **apples, chopped sage,** and **garlic** to the pan and cook, tossing, until the butter begins to turn a speckled golden brown. Quickly add **½ cup pasta water** (careful, it will sputter!) and the **vegetable stock concentrate** the pan. Cook, tossing, until the apples are just barely tender and the stock has thickened, for 2-3 minutes. Season with **salt** and **pepper**.

4



4 Add the spinach to the pan, working in batches if necessary. Cook, tossing carefully, for 3-4 minutes, until the spinach has wilted and a thick sauce has formed. Carefully toss the **sour cream** and drained **agnolotti** into the pan. Taste and season with **salt** and **pepper**.

HINT: Add a splash of water or pat of butter if the sauce becomes too thick.

5 Plate: Serve the **agnolotti** divided between bowls and enjoy!