



BUTTERNUT SQUASH AGNOLOTTI WITH BACON

FAST & FRESH

Creamy Sage Sauce & Chive Garlic Bread

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

- Small pot
- Strainer
- Large pan
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Butter (**1 TBSP | 2 TBSP**)
Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



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CALORIES: 1180

1 SIZZLE



4 oz | 8 oz
Bacon



9 oz | 18 oz
Butternut Squash Agnolotti
Contains: Eggs, Milk, Wheat

- Bring a small pot (**medium pot for 4**) of **salted water** to a boil. **Wash and dry produce.**
- Add **bacon*** to a hot large dry pan. Cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop **bacon**.
- Once water is boiling, add **agnolotti** to pot; cook until al dente and floating to the top, 3-5 minutes. Reserve **½ cup pasta cooking water**, then drain.



3 SIMMER



1 | 2
Chicken Stock Concentrate



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder

- In pan used for bacon, melt **1 TBSP plain butter** (**2 TBSP for 4**) over medium-high heat. Add **sage**; cook, stirring occasionally, until fragrant, 30-60 seconds.
- Whisk in **stock concentrate**, **cream sauce base**, **garlic powder**, and a **squeeze of lemon** (**big squeeze for 4**) until combined. Bring to a simmer and cook until slightly thickened, 30-60 seconds. **TIP: If sauce seems too thick, stir in reserved pasta cooking water a splash at a time. If pasta isn't done yet, ladle water directly from pot.**
- Stir in **agnolotti** and **bacon**. Season with **salt** and **pepper**.



*Bacon is fully cooked when internal temperature reaches 145°.

2 PREP



¼ oz | ½ oz
Chives



¼ oz | ¼ oz
Sage



1 | 2
Lemon



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk

- While bacon and agnolotti cook, thinly slice **chives**. Pick **sage leaves** from stems; roughly chop half the leaves (**all for 4**). Quarter **lemon**.
- Halve and toast **baguettes**. Spread cut sides with **garlic herb butter** and sprinkle with **chives**.



4 SERVE



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk

- Sprinkle **agnolotti and bacon** with **cheese**. Serve with **chive garlic bread** and **remaining lemon wedges** on the side.

