



BUTTERNUT SQUASH AGNOLOTTI

with Garlic Cream Sauce & Roasted Bell Pepper

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



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



1 | 2
Veggie Stock
Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 810



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 740



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 620



HELLO

AGNOLOTTI

Agnolotti vs. ravioli: Ravioli is made from 2 pieces of pasta; agnolotti is made from 1 that's folded.

DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

BUST OUT

- Medium pot
- Baking sheet
- Aluminum foil
- Strainer
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (3 tsp | 5 tsp)
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Chicken is fully cooked when internal temperature reaches 165°.

*Shrimp are fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of salted water to a boil. Wash and dry produce.
- Halve bell pepper; remove stem and seeds. Trim and thinly slice scallions, separating whites from greens.



4 SLICE PEPPER & MASH GARLIC

- Once bell pepper and garlic are done roasting, carefully transfer to a cutting board. Thinly slice bell pepper and gently mash garlic with a fork until smooth.



2 ROAST PEPPER & GARLIC

- Drizzle bell pepper halves with olive oil and season with salt and pepper; arrange cut sides down on a lightly oiled baking sheet.
- Peel garlic; place clove in the center of a small piece of foil; drizzle with oil and season with salt and pepper. Cinch into a packet and place on same sheet.
- Roast on top rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes.

- Open package of chicken* and drain off any excess liquid. Rinse shrimp* under cold water and pat dry with paper towels. Season chicken or shrimp all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Once pan is hot, add chicken or shrimp and cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate.



5 MAKE SAUCE

- Heat a drizzle of olive oil in pot used for pasta over medium-high heat. Add scallion whites; cook, stirring occasionally, until fragrant, 1 minute.
- Add ¼ cup reserved pasta cooking water (½ cup for 4 servings), stock concentrate, cream cheese, sour cream, half the Parmesan, and 1 TBSP butter (2 TBSP for 4); stir until smooth.
- Stir in bell pepper and mashed garlic. Bring to a simmer and cook until slightly thickened, 1-2 minutes. Turn off heat. Season with salt and pepper.

- Stir chicken or shrimp into sauce along with bell pepper and mashed garlic.



3 COOK PASTA

- Once bell pepper and garlic have roasted 15 minutes, add agnolotti to pot of boiling water; reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-5 minutes.
- Reserve ½ cup pasta cooking water (1 cup for 4 servings), then drain and set aside. Keep empty pot handy for Step 5.



6 FINISH & SERVE

- Stir agnolotti into pan with sauce. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide between bowls. Season with pepper. Garnish with scallion greens and remaining Parmesan. Serve.

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