



PREP & BAKE TRUFFLE BUTTERNUT AGNOLOTTI

with Spinach, Parmesan & Walnuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Oven-Ready Tray



4 oz | 8 oz

Cream Sauce Base
Contains: Milk



5 oz | 10 oz

Spinach



½ oz | 1 oz

Walnuts

Contains: Treenuts



2 g | 4 g

Truffle Seasoning



1 | 2

Veggie Stock Concentrate



1 tsp | 2 tsp

Garlic Powder



3 TBSP | 6 TBSP

Parmesan Cheese
Contains: Milk



1 | 2

Mushroom Stock Concentrate



9 oz | 18 oz

Butternut Squash Agnolotti
Contains: Milk, Eggs, Wheat



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
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HELLO

AGNOLOTTI

Similar to ravioli, but made from one piece of dough folded over the filling



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 540



FABULOUS FUNGI

Left with any extra truffle seasoning? Stir it into mayo for a decadent sandwich spread or sprinkle over popcorn for a luxurious upgrade.

BUST OUT

- Aluminum foil
- Kosher Salt
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Gently separate **agnolotti**.



3 BAKE

- Cover **agnolotti bake** tightly with foil. Bake on middle rack until ravioli are al dente and spinach has wilted, 25-30 minutes. **(For 4 servings, bake two trays side by side on middle rack.)**



2 MIX

- In **oven-ready tray**, combine **cream sauce base, veggie stock concentrate, mushroom stock concentrate, garlic powder, salt, pepper**, and as much **truffle seasoning** as you like. **(For 4 servings, evenly divide ingredients between two trays.)**
- Add **agnolotti** (for 4, divide between two trays); stir until coated in sauce.
- Top with **spinach** (for 4, divide between two trays). **TIP: Evenly spread out spinach and press down, making sure no leaves hang over the edges of your tray!**



4 FINISH & SERVE

- Carefully remove foil from **agnolotti bake** (**watch out for steam!**). Stir until everything is combined and evenly coated in sauce. Taste and season with **salt** and **pepper** if desired.
- Divide agnolotti bake between shallow bowls. Garnish with **Parmesan** and **walnuts**. Serve.