

INGREDIENTS

2 PERSON | 4 PERSON



Oven-Ready Tray

½ oz | 1 oz Walnuts



Cream Sauce Base



Truffle Seasoning **Contains: Treenuts**



1 tsp | 2 tsp Garlic Powder



Veggie Stock Concentrate



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



Mushroom Stock Concentrate

Spinach



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



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

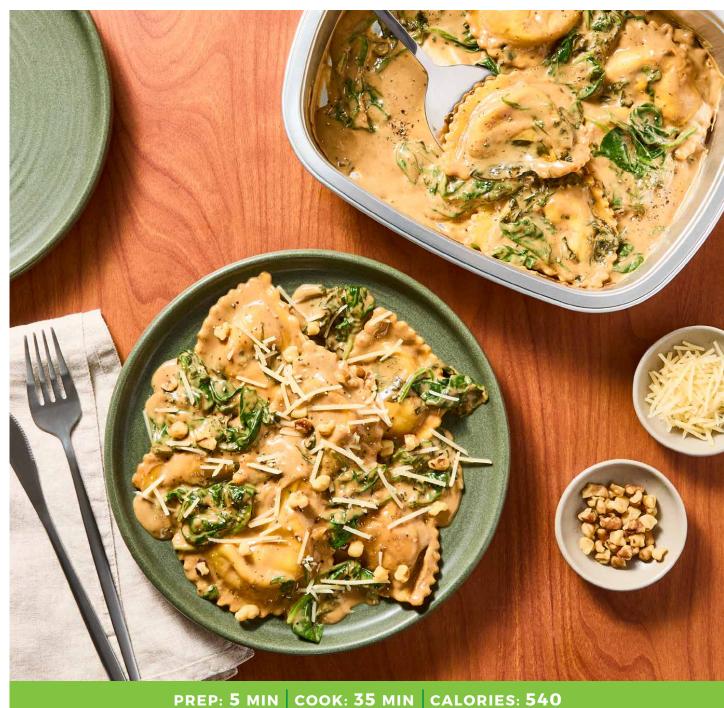
HELLO

AGNOLOTTI

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

PREP & BAKE TRUFFLE BUTTERNUT AGNOLOTTI

with Spinach, Parmesan & Walnuts





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



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?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



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



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!



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.)



- 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.