## **BUTTERNUT SQUASH AGNOLOTTI**

with Kale in a Sage Brown Butter Sauce



## HELLO -

## **SAGE BROWN BUTTER SAUCE**

If you can melt butter, you're already on your way to toasty, herbaceous flavor.

PREP: 5 MIN TOTAL: 20 MIN

CALORIES: 630



Shallot

Garlic





Parmesan Cheese (Contains: Milk)







Kale

**Butternut Squash** Agnolotti (Contains: Wheat, Milk, Eggs)

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#### START STRONG

Sage has a strong taste that can be a bit overpowering. If you're unfamiliar with it, try adding just half of the chopped leaves in step 4, then tossing in more later if you want to pump up the flavor.

#### **BUST OUT**

- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP) (Contains: Milk)

#### **INGREDIENTS**

Ingredient 2-person | 4-person

 Shallot 1|2

 Garlic 2 Cloves | 4 Cloves

 Sage 1/4 oz | 1/4 oz

 Kale 2.66 oz | 5.33 oz

• Butternut Squash Agnolotti 9 oz | 18 oz

• Pine Nuts

• Parmesan Cheese

1 oz | 2 oz

1/4 Cup | 1/2 Cup

## **WINE CLUB**

Pair this meal with a HelloFresh Wine matching this icon.

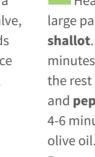






### **PREP**

Wash and dry all produce. Bring a large pot of salted water to a boil. Halve, peel, and slice **shallot** into thin strands (slice from root end to stem end). Mince or grate **garlic**. Pick leaves from **sage**; discard stems. Roughly chop leaves.





# **MAKE BROWN**

Melt 2 TBSP butter in pan used for kale over medium heat. Add sage and pine **nuts**. Cook, stirring, until butter starts to take on a brown color and pine nuts are toasty, about 2 minutes.



COOK KALE

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add shallot. Cook until starting to soften, 1-2 minutes. Add 3/3 of the **kale** from bag (use the rest as you like). Season with salt and pepper. Cook, tossing, until tender, 4-6 minutes. Add **garlic** and a drizzle of olive oil. Cook until fragrant, 1 minute. Remove everything from pan. Set aside.



FINISH PASTA Stir agnolotti, kale mixture, and

1/4 cup pasta cooking water into pan. Increase heat to high and let bubble until liquid is reduced by half, 2-3 minutes. (TIP: Add a splash or two of remaining pasta water if sauce seems dry.) Gently stir in half the **Parmesan**. Season with salt and pepper to taste.



COOK PASTA

Once water boils, add agnolotti to pot. Lower heat slightly and let water come to a gentle boil. Cook until agnolotti are tender and float to the top, 3-5 minutes. Carefully scoop out and reserve 1 cup pasta cooking water, then drain.



**PLATE AND SERVE** Divide **agnolotti mixture** between plates. Sprinkle with remaining Parmesan and serve.

## **BUTTER UP!**

Brown butter sauce is also great on most pastas or roasted veggies.

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