



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



Pine Nuts
(Contains: Tree Nuts)



Sage



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



Garlic



Parmesan Cheese
(Contains: Milk)



Kale

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 ¼ oz | ¼ oz
- Kale 2.66 oz | 5.33 oz
- Butternut Squash Agnolotti 9 oz | 18 oz
- Pine Nuts 1 oz | 2 oz
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 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.



4 MAKE BROWN BUTTER SAUCE

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.



2 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 ⅔ 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.



5 FINISH PASTA

Stir **agnolotti**, **kale mixture**, and ¼ **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.



3 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.



6 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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