



# BUTTERNUT SQUASH AGNOLOTTI

with Kale in a Sage Brown Butter Sauce



## HELLO

### SAGE BROWN BUTTER SAUCE

This toasty, herbaceous sauce pairs perfectly with sweet, squash-filled pasta.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 640



Shallot



Sage



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



Parmesan Cheese  
(Contains: Milk)



Garlic



Kale



Walnuts  
(Contains: Tree Nuts)



Garlic Herb Butter  
(Contains: Milk)

## START STRONG

Sage has a strong, earthy flavor. 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
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Kale 4 oz | 4 oz
- Garlic 2 Cloves | 4 Cloves
- Sage ¼ oz | ¼ oz
- Butternut Squash Agnolotti 9 oz | 18 oz
- Walnuts ½ oz | 1 oz
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup



## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Halve, peel, and thinly slice **shallot**. Remove any stems or large ribs from **kale**. Mince or grate **garlic**. Pick **sage leaves** from stems; discard stems and roughly chop leaves.



## 4 MAKE BROWN BUTTER SAUCE

Meanwhile, melt **1 TBSP plain butter** (2 TBSP for 4 servings) in pan used for kale over medium heat. Add **sage** and **walnuts**. Cook, stirring, until walnuts smell toasty and butter is foamy and flecked with amber brown bits, 1-2 minutes.



## 2 COOK KALE

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **shallot** and cook until slightly softened, 1-2 minutes. Add half the **kale** (all the kale for 4 servings). Season with **salt** and **pepper**. Cook, stirring, until tender, 5-7 minutes. (**TIP:** If necessary, add a splash of water to help soften kale.) Stir in **garlic** and another drizzle of **olive oil**. Cook until fragrant, 30 seconds. Remove from pan; set aside.



## 5 FINISH PASTA

Stir **agnolotti**, **kale mixture**, and **¼ cup reserved pasta cooking water** (⅓ cup for 4 servings) into pan. Increase heat to high and let bubble until liquid is reduced by half, 2-3 minutes. (**TIP:** If needed, add more reserved pasta cooking water a splash at a time until agnolotti are coated in sauce.) Stir in **garlic herb butter** and half the **Parmesan** (you'll use the rest later). Taste and season with **salt** and **pepper**.



## 3 COOK PASTA

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



## 6 SERVE

Divide **agnolotti** between bowls. Sprinkle with remaining **Parmesan** and serve.

## BUTTER UP!

Brown butter sauce is also great drizzled on fish or roasted veggies.



Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com