



# BUTTERNUT SQUASH AGNOLOTTI

with Kale in a Sage Brown Butter Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Shallot



4 oz | 4 oz  
Kale



1 Clove | 2 Cloves  
Garlic



¼ oz | ¼ oz  
Sage



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



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



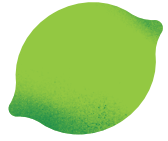
### HELLO

### SAGE BROWN BUTTER SAUCE

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



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 670



# HELLO FRESH

## SAGE ADVICE

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
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com



## 1 PREP

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



## 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 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.



## 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.
- Reserve **1 cup pasta cooking water**, then drain.



## 4 MAKE BROWN BUTTER SAUCE

- While pasta cooks, 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.



## 5 FINISH PASTA

- Stir drained **agnolotti, kale mixture,** and **¼ cup reserved pasta cooking water (½ 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 (save the rest for serving)**. Taste and season with **salt** and **pepper**.



## 6 SERVE

- Divide **pasta** between bowls. Sprinkle with **remaining Parmesan** and serve.