



Butternut Squash Ravioli

with Toasted Pine Nuts and Baby Tomatoes

Veggie 30 Minutes



Squash Ravioli



Lemon



Baby Tomatoes



Pine Nuts



Garlic, cloves



Baby Spinach



Basil Pesto



Red Onion



Parmesan Cheese, shredded

HELLO RAVIOLI

Stuffed with sweet roasted squash for a burst of fall flavour!

Start here

Before starting wash and dry all produce.

Bust out

Colander, measuring spoons, zester, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Lemon	1	1
Baby Tomatoes	113 g	227 g
Pine Nuts	28 g	56 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Red Onion	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** comes to a boil, halve **tomatoes**. Zest **lemon**, then cut into wedges. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Peel, then mince or grate **garlic**.



Cook ravioli

While **veggies** cook, add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. When **ravioli** is cooked, reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



Toast pine nuts

Heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove the pan from heat, then transfer **pine nuts** to a plate and set aside.



Finish sauce

Add **pesto** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**. Add **ravioli**, **spinach**, **half the Parmesan**, **¼ tsp lemon zest** and **2 tbsp butter** (dbl both for 4 ppl). Remove from heat and stir until **spinach** wilts, 1 min.



Start sauce

Return the same pan to medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 2-3 min. Add **tomatoes** and **garlic**. Cook, stirring occasionally, until tender, 2-3 min. Season with **salt** and **pepper**.



Finish and serve

Divide **ravioli** between bowls. Sprinkle **pine nuts** and **remaining Parmesan** over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!