



Cheesy Baked Ravioli

with Roasted Squash and Baby Kale

VEGGIE 30 Minutes



-  Ravioli
-  Butternut Squash, cubes
-  Smoked Cheddar Cheese, shredded
-  Shallot
-  Garlic
-  Cream Cheese
-  Chives
-  Baby Kale

HELLO RAVIOLI

Stuffed with sweet roasted squash, it's the perfect winter pasta!

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Baking Sheet, Large Pot, Parchment Paper, Strainer, Whisk, 8x8-Inch Baking Dish, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Ravioli	250 g	500 g
Butternut Squash, cubes	170 g	340 g
Smoked Cheddar Cheese, shredded	½ cup	1 cup
Shallot	50 g	100 g
Garlic	6 g	12 g
Cream Cheese	4 tbsp	8 tbsp
Chives	7 g	14 g
Baby Kale	56 g	113 g
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	¼ cup
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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



1. ROAST SQUASH

Peel, then mince the **garlic**. Peel, then mince **shallot**. Toss **squash, shallots** and **garlic** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of the oven, stirring halfway through cooking, until tender, 22-24 min.



2. PREP

While **squash** roasts, add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same amounts for 4 ppl.) Cover and bring to a boil over high heat. Thinly slice the **chives**.



3. COOK RAVIOLI

Add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. Reserve **¼ cup pasta water** (dbl for 4 ppl) and drain. Set aside in the strainer.



4. MAKE SAUCE

Whisk **reserved pasta water** with **¼ cup milk** (dbl for 4ppl), **2 tbsp butter** (dbl for 4ppl), **cream cheese** and **half the chives** until smooth in the large pot.



5. ASSEMBLE BAKE

When **squash** is removed from the oven, turn on the broiler to **high**. Add **ravioli, squash**, and **kale** to the pot with the **sauce**. Toss to combine. Season with **salt** and **pepper**. Transfer to a lightly-oiled 8x8-inch baking dish (Note: use a 9x13-inch baking dish for 4 ppl). Sprinkle over **smoked cheddar**. Broil in **middle** of oven, until **cheese** melts, 3-4 min.



6. FINISH AND SERVE

Divide the **ravioli bake** between plates. Sprinkle over the **remaining chives**.

Dinner Solved!

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