



Cheesy Squash-Stuffed Ravioli Bake with Caramelized Pear Salad

VEGGIE 35 Minutes



-  Butternut Squash Ravioli
-  Butternut Squash, cubes
-  Pear
-  Parsley and Thyme
-  Shallot
-  Cream Cheese
-  Sour Cream
-  Mozzarella Cheese, shredded
-  Pepitas
-  Arugula-Spinach Blend
-  White Wine Vinegar
-  Dijon Mustard

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO RAVIOLI

Stuffed with sweet roasted squash..the perfect pasta!

START HERE

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	250 g	500 g
Butternut Squash, cubes	170 g	340 g
Pear	1	2
Parsley and Thyme	14 g	21 g
Shallot	50 g	100 g
Cream Cheese	3 tbsp	6 tbsp
Sour Cream	6 tbsp	12 tbsp
Mozzarella Cheese, shredded	½ cup	1 cup
Pepitas	28 g	56 g
Arugula-Spinach Blend	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Sugar*	2 ½ tsp	5 tsp
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.

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1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, core, then thinly slice **pear**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl). Roughly chop **parsley**. Peel, then cut **shallot** into ½-inch pieces.



4. COOK RAVIOLI & MAKE SAUCE

Add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. Reserve **½ cup pasta water** (dbl for 4 ppl) and drain. Set aside. Whisk **reserved pasta water** with **cream cheese** and **sour cream** until smooth in the same pot.



2. ROAST SQUASH & SHALLOTS

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



5. ASSEMBLE & BROIL RAVIOLI

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



3. CARMELIZE PEARS

While **squash** roasts, heat a large non-stick pan over medium heat. When hot, add **pears**, **2 tsp sugar** and **1 tbsp water** (dbl both for 4 ppl). Cook, stirring often, until just beginning to brown, 4-5 min. Remove pan from the heat then transfer **pears** to a plate.



6. FINISH AND SERVE

Whisk together **vinegar, mustard, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **pears, pepitas** and **arugula-spinach blend**. Toss to combine. Season with **salt** and **pepper**. Divide **ravioli** and **salad** between plates and sprinkle over **remaining parsley**.

Dinner Solved!