



BUTTERNUT SQUASH AGNOLOTTI

with Garlic Cream Sauce & Roasted Bell Pepper



HELLO

BUTTERNUT SQUASH

This golden gourd adds earthy sweetness to savory stuffed pasta.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 590



Bell Pepper*



Garlic



Veggie Stock Concentrate



Cream Cheese
(Contains: Milk)



Scallions



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



Sour Cream
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

The easiest way to tell when agnolotti are done? Watch that pot of boiling water (and pay no attention to the old adage). Once the agnolotti are all bobbing at the surface, they're perfectly cooked.

BUST OUT

- Medium pot
- Baking sheet
- Aluminum foil
- Strainer
- Olive oil (3 tsp | 5 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper **1** | **2**
- Scallions **2** | **4**
- Garlic **1 Clove** | **2 Cloves**
- Butternut Squash Agnolotti **9 oz** | **18 oz**
- Veggie Stock Concentrate **1** | **2**
- Cream Cheese **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Parmesan Cheese **¼ Cup** | **½ Cup**



1 PREP

Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Halve **bell pepper**; remove stem and seeds. Trim and thinly slice **scallions**, separating whites from greens.



4 SLICE BELL PEPPER & MASH GARLIC

Once **bell pepper** and **garlic clove** are done roasting, carefully transfer to a cutting board. Thinly slice bell pepper and gently mash garlic with a fork until smooth.



2 ROAST BELL PEPPER & GARLIC

Drizzle **bell pepper halves** with **olive oil** and season with **salt** and **pepper**; arrange cut sides down on a lightly **oiled** baking sheet. Peel **garlic**; place clove in the center of a small piece of foil; drizzle with **oil** and season with **salt** and **pepper**. Cinch into a packet and place on same sheet. Roast on top rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in pot used for pasta over medium-high heat. Add **scallion whites**; cook until fragrant, 1 minute. Add **¼ cup reserved pasta cooking water** (⅓ cup for 4), **stock concentrate**, **cream cheese**, **sour cream**, half the **Parmesan**, and **1 TBSP butter** (2 TBSP for 4); stir until smooth. Stir in **bell pepper** and mashed **garlic**. Bring to a simmer and cook until slightly thickened, 1-2 minutes. Turn off heat. Season with **salt** and **pepper**.



3 COOK PASTA

Once bell pepper and garlic have roasted 15 minutes, add **agnolotti** to pot of boiling water; reduce to a low simmer. Cook until al dente and floating to the top, 3-5 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain and set aside. Keep empty pot handy for step 5.



6 FINISH & SERVE

Stir **agnolotti** into **sauce**. (**TIP:** If needed, add more reserved pasta cooking water a splash at a time until pasta is fully coated.) Divide between bowls. Season with **pepper**. Garnish with **scallion greens** and remaining **Parmesan** and serve.

THE GARLIC MASH

Try roasting garlic again to add an aromatic boost to mashed potatoes.



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