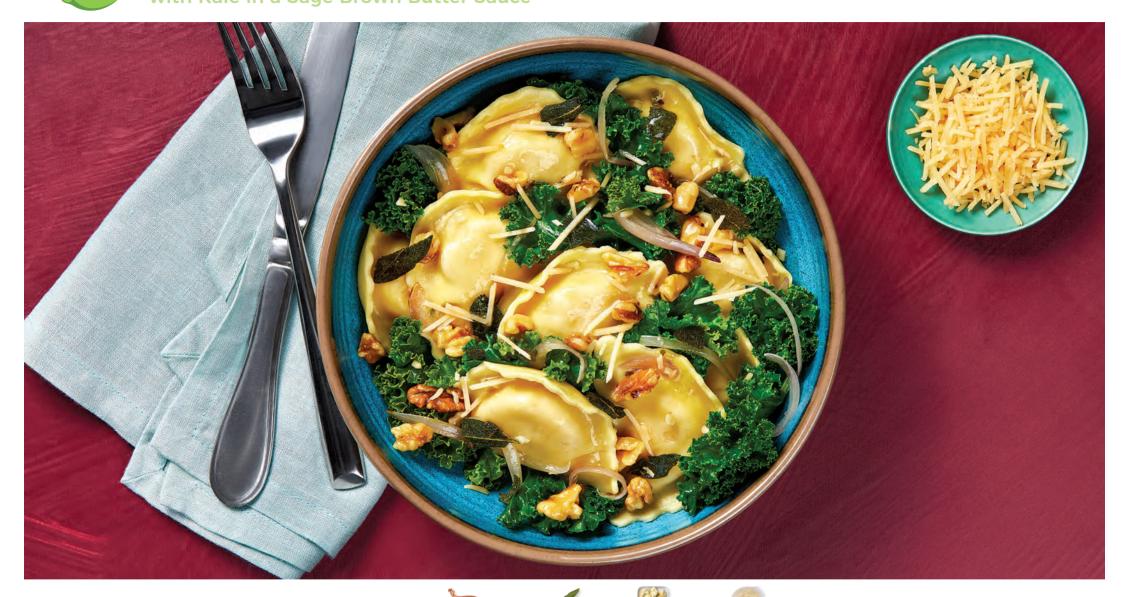
# **BUTTERNUT SQUASH AGNOLOTTI** with Kale in a Sage Brown Butter Sauce



## - HELLO -**SAGE BROWN BUTTER SAUCE**

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



Shallot

00 Garlic



Kale



Butternut Squash



Parmesan Cheese (Contains: Milk) Agnolotti (Contains: Eggs Milk, Wheat)



Walnuts (Contains: Tree Nuts)

Garlic Herb Butter (Contains: Milk)

#### **START STRONG**

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

Ingredient 2-person   4-person	
• Shallot	1 2
• Kale	4 oz   4 oz
• Garlic	2 Cloves   4 Cloves
• Sage	¼ oz   ¼ oz
• Butternut Squash Agnolotti 9 oz   18 oz	
• Walnuts	½ oz   1 oz
• Garlic Herb Butter	2 TBSP   4 TBSP
Parmesan Cheese	1/4 Cup   1/2 Cup

INCDEDIENTS



#### PREP

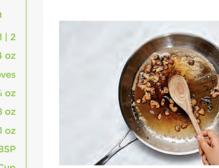
Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Halve, peel, and thinly slice **shallot**. Remove any stems or large ribs from **kale**. Mince or grate **garlic**. Pick **sage leaves** from stems; discard stems and roughly chop leaves.



### **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 the kale 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. Carefully scoop out and reserve **1 cup pasta cooking water**, then drain.



# MAKE BROWN BUTTER

Meanwhile, 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 agnolotti, kale mixture, and 1/4 cup reserved pasta cooking water (1/3 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 (you'll use the rest later). Taste and season with salt and pepper.



**SERVE** Divide **agnolotti** between bowls. Sprinkle with remaining **Parmesan** and serve.

> BUTTER UP! Brown butter sauce is also great drizzled on fish or roasted veggies.

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