



BUTTERNUT SQUASH AGNOLOTTI

with Kale in a Sage Brown Butter Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



4 oz | 4 oz
Kale



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Sage



9 oz | 18 oz
Butternut Squash
Agnolotti
Contains: Eggs, Milk,
Wheat



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

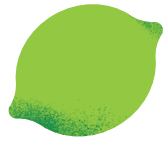
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SAGE BROWN BUTTER SAUCE

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



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO FRESH

SAGE ADVICE

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

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, peel, and thinly slice **half the onion (all for 4 servings)**. Remove and discard any large stems from **kale**. Peel and mince or grate **garlic**. Pick **sage leaves** from stems; roughly chop leaves.



4 MAKE BROWN BUTTER SAUCE

- While pasta cooks, 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.



2 COOK KALE

- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **sliced onion** and cook until slightly softened, 3-4 minutes.
- Add **half the kale (all 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.



5 FINISH PASTA

- Stir drained **agnolotti**, **kale mixture**, and **¼ cup reserved pasta cooking water (⅓ 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** (save the rest for serving). Taste and season with **salt** and **pepper**.



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.
- Reserve **1 cup pasta cooking water**, then drain.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **remaining Parmesan** and serve.