



Butternut Squash Ravioli

with Toasted Pepitas and Baby Tomatoes

Veggie

30 Minutes



Squash Ravioli



Lemon



Baby Tomatoes



Pepitas



Garlic, cloves



Baby Spinach



Basil Pesto



Red Onion



Parmesan Cheese, shredded

HELLO RAVIOLI

These pillowy pasta bites are filled with sweet roasted squash and cook in no time!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, Measuring Spoons, Zester, Measuring Cups, Large Pot, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Lemon	1	1
Baby Tomatoes	113 g	227 g
Pepitas	28 g	56 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Red Onion	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, halve **tomatoes**.
- Zest **lemon**, then cut into wedges.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.



Cook ravioli

- Meanwhile, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain.
- Add **1 tbsp butter** (dbl for 4 ppl) to the pot. Gently toss to coat.



Toast pepitas

- Heat a large non-stick pan over medium heat.
- When hot, add **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Remove the pan from heat, then transfer **pepitas** to a plate and set aside.



Finish sauce

- Add **pesto** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**.
- Add **spinach**, **half the Parmesan**, **¼ tsp lemon zest** and **2 tbsp butter** (dbl both for 4 ppl).
- Remove the pan from heat, then stir until **spinach** wilts, 1 min.
- Add **ravioli**. Gently stir to coat.



Start sauce

- Return the same pan to medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **tomatoes** and **garlic**. Cook, stirring occasionally, until tender, 2-3 min. Season with **salt** and **pepper**.



Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle with **pepitas** and **remaining Parmesan**.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!