



# Butternut Squash Ravioli

with Toasted Pepitas and Tomatoes

Veggie

30 Minutes



Butternut Squash Ravioli



Roma Tomato



Pepitas



Garlic, cloves



Baby Spinach



Basil Pesto



Yellow Onion



Parmesan Cheese, shredded



Cream



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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, measuring cups, large pot, large non-stick pan

### Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	350 g	700 g
Roma Tomato	160 g	320 g
Pepitas	28 g	56 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Basil Pesto	¼ cup	½ cup
Yellow Onion	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
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.*

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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, cut **tomatoes** into ¼-inch pieces.
- 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 and return **ravioli** to the same pot, off heat.
- Add **1 tbsp butter** (dbl for 4 ppl). Gently toss to coat **ravioli**.



### 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 pepitas so they don't burn!)
- Remove the pan from heat.
- Transfer **pepitas** to a plate and set aside.



### Finish sauce

- Add **pesto, cream** 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** and **2 tbsp butter** (dbl 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 **pepitas** and **remaining Parmesan** over top.

## Dinner Solved!