



Creamy Pesto Butternut Squash Ravioli

with Blistered Tomatoes

Veggie

Quick

25 Minutes



Butternut Squash Ravioli



Garlic, cloves



Baby Spinach



Parmesan Cheese, shredded



Baby Tomatoes



Basil Pesto



Cream Cheese

HELLO RAVIOLI

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

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	350 g	700 g
Garlic, cloves	3	6
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Basil Pesto	¼ cup	½ cup
Cream Cheese	43 g	86 g
Unsalted Butter*	½ tbsp	1 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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1 Prep

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then mince or grate **garlic**.
- Roughly chop **spinach**.



4 Start sauce and cook garlic

- Whisk together **reserved pasta water** and **cream cheese** in a medium bowl.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) butter**, then swirl the pan until melted.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.



2 Broil tomatoes

- Add **tomatoes** and **½ tbsp (1 tbsp) oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Broil in the **middle** of the oven until **tomatoes** burst, 5-6 min.



5 Cook sauce

- Add **cream cheese mixture**. Cook, stirring occasionally, until slightly thickened, 2-3 min.
- Add **pesto** and **spinach**. Cook, stirring occasionally, until **spinach** is wilted, 1-2 min.
- Season with **salt** and **pepper**, to taste.



3 Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¼ cup (½ cup) pasta water**, then drain.



6 Finish and serve

- Add **ravioli** and **half the Parmesan**. Toss to combine.
- Divide **ravioli** between bowls.
- Top with **blistered tomatoes**.
- Sprinkle with **remaining Parmesan**, to taste.

Dinner Solved!