



Pork and Butternut Squash Linguine

with Cream Sauce and Fried Sage

Family

30 Minutes



Pork Strips



Sage



Butternut Squash, cubes



Heavy Cream



Shallot



Linguine



Garlic



Dijon Mustard



Chili Flakes



Parmesan Cheese

HELLO HEAVY CREAM

Silky, creamy and perfect for pasta!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Baking sheet, measuring spoons, strainer, aluminum foil, large bowl, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Pork Strips | 285 g | 570 g |
| Sage | 7 g | 14 g |
| Butternut Squash, cubes | 170 g | 340 g |
| Heavy Cream | 237 ml | 474 ml |
| Shallot | 50 g | 100 g |
| Linguine | 170 g | 340 g |
| Garlic | 6 g | 12 g |
| Dijon Mustard | 2 tbsp | 4 tbsp |
| Chili Flakes 🌶️ | 1 tsp | 1 tsp |
| Parmesan Cheese | ¼ cup | ½ cup |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Oil* | | |

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Roast squash

Toss **squash**, **1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chili flakes** on a parchment-lined baking sheet. (NOTE: Reference heat guide.) Season with **salt** and **pepper**. Roast in the **top** of the oven, until golden-brown and tender, 22-24 min.



Cook pasta

While **pork** cooks, break **linguine noodles** in half, then add to **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When **linguine** is done, drain and return the **linguine** to same pot, off heat.



Prep

While **squash** roasts, add **10 cups water** and **2 tsp salt** in a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, thinly slice **half the sage**. Remove **remaining sage leaves** from the stems. Peel, then mince the **shallot**. Peel, then mince the **garlic**. Pat the **pork strips** dry with paper towels, then cut into 2-inch pieces. Season with **salt** and **pepper**.



Make sauce

Re-heat the same large pan (from step 3) over medium-high. When hot, add **2 tbsp butter** (dbl for 4 ppl), then the **shallots** and **garlic**. Cook, stirring occasionally, until fragrant, 2-3 min. Add the **sliced sage**, **Dijon** and **heavy cream**. Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.



Fry sage and cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **sage leaves**. Fry, until crisp, 1 min. Remove the **fried sage** to a paper-towel lined plate. Set aside. Add the **pork** to the same pan with the **sage scented oil**. Cook, stirring occasionally, **pork** is cooked through, 3-4 min. ** Season with **salt** and **pepper**. Transfer **cooked pork** to a large bowl. Cover with foil to keep warm.



Finish and serve

Add the **cream sauce**, **pork** and **half the Parmesan** to the pot with the **linguine**. Toss to combine. Divide the **linguine** between plates. Top with the **roasted squash**. Sprinkle the **fried sage** and **remaining Parmesan** over top.

Dinner Solved!