

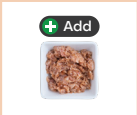


Sun-Dried Pesto Butternut Squash Pasta

with Spinach and Tomato

Veggie

25 Minutes



Italian Sausage
250 g | 500 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Butternut Squash Ravioli
350 g | 700 g



Sun-Dried Tomato Pesto
1/4 cup | 1/2 cup



Garlic, cloves
2 | 4



Baby Spinach
28 g | 56 g



Cream Cheese
2 | 4



Baby Tomatoes
113 g | 227 g



Almonds, sliced
28 g | 56 g

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.

Pantry items | Oil, salt, pepper

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer

1

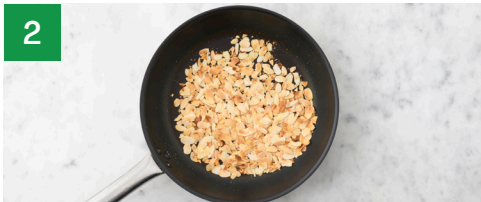


Prep

• Before starting, wash and dry all produce.

- 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.
- Peel, then mince or grate **garlic**.
- Halve **baby tomatoes**.

2



Toast nuts

- Heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer to a plate.

3



Cook tomatoes

+ Add | Italian Sausage

- Reheat the pan to medium-high.
- Add **1 tbsp** (2 tbsp) **oil**, then **tomatoes**. Cook, stirring occasionally, until burst, 3-4 min.
- Add **garlic**. Cook, stirring constantly, until fragrant, 30 sec.
- Season with **salt** and **pepper**.

4



Cook ravioli

- Add **ravioli** to the **boiling water**, then reduce heat to medium. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then strain well and return to the same pot, off heat.

5



Make sauce

+ Add | Italian Sausage

- Add **cream cheese** and **reserved pasta water** to the pan with **tomatoes**. Cook until combined, 2-3 min.
- Add **sauce**, **spinach** and **sun-dried tomato pesto** to the pot with **ravioli**.
- Gently stir to combine.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Divide **pasta** between bowls.
- Sprinkle over **almonds**.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook tomatoes and sausage

+ Add | Italian Sausage

If you've opted to add **sausage**, reheat the pan to medium-high. Add **½ tbsp** (1 tbsp) **oil**, then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. ****** Season with **salt** and **pepper**. Transfer to a plate. Reuse the same pan to cook **tomatoes**. Once **sauce** is finished, add **sausage** to the pot with **pasta**.

5 | Make sauce

+ Add | Italian Sausage

Add **sausage** to the pot with **sauce**, **spinach**, **pesto** and **pasta**. Proceed with instructions as written.