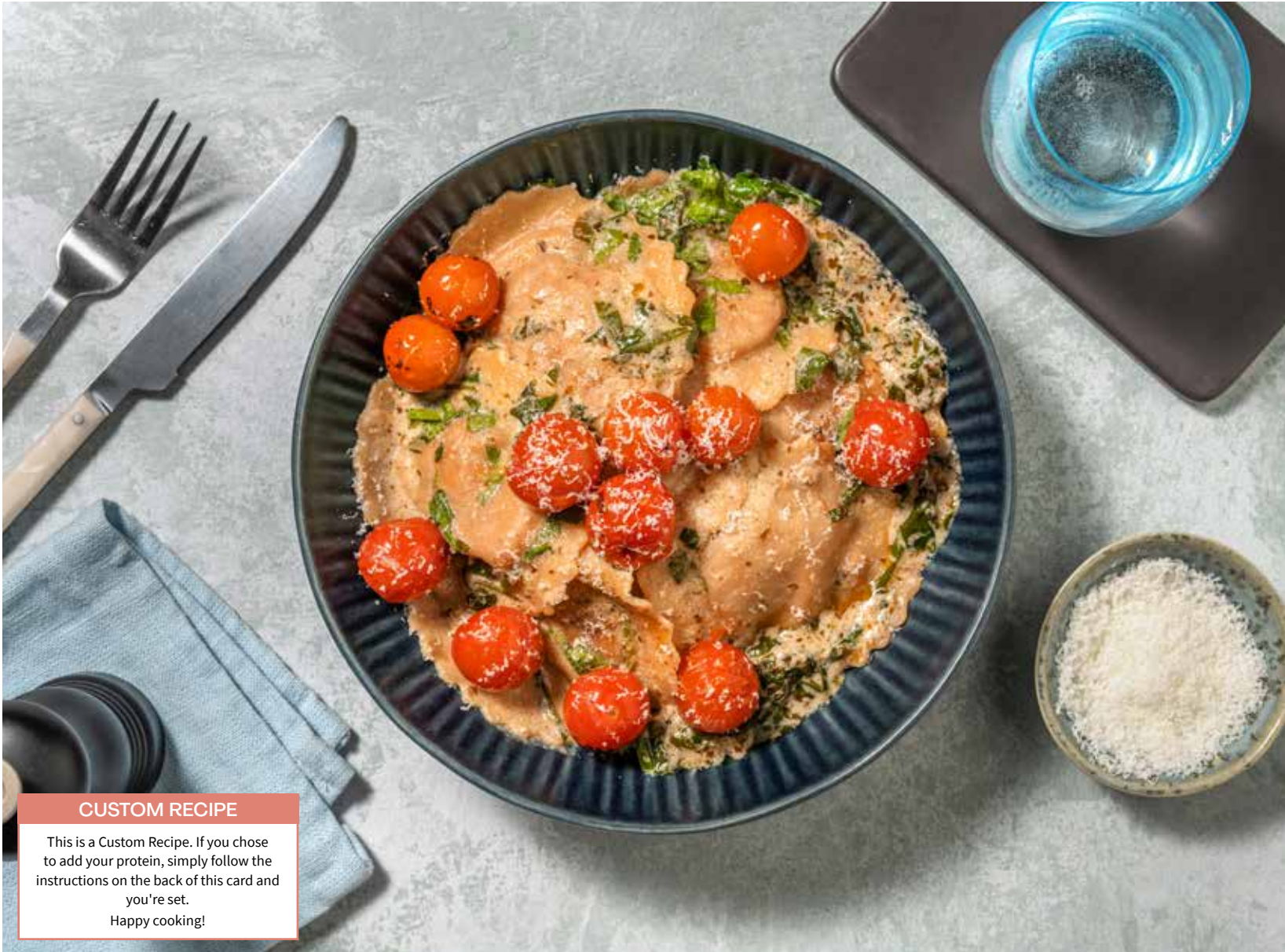




Creamy Pesto Butternut Squash Ravioli with Blistered Tomatoes

Veggie 20 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

Issue with your meal?
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-  Butternut Squash Ravioli
-  Chicken Breasts
-  Garlic, cloves
-  Baby Spinach
-  Parmesan Cheese, shredded
-  Baby Tomatoes
-  Basil Pesto
-  Cream Cheese
-  Zesty Garlic Blend

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
Chicken Breasts*	2	4
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	1	2
Zesty Garlic Blend	1 tbsp	2 tbsp
Unsalted Butter*	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

**Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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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1



Prep

- Add **10 cups water**, **½ tbsp** (1 tbsp) **oil** 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**.

2



Broil tomatoes

- Pierce **tomatoes** with a fork.
- Add **tomatoes** and **½ tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Broil in **middle** of the oven until **tomatoes** burst, 4-6 min.

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min. ** Transfer to a plate. Reuse the pan to cook **sauce** in step 4.

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 heat.
- When hot, add **½ tbsp** (1 tbsp) **butter**, then swirl the pan until melted.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.

5



Cook sauce

- Add **cream cheese mixture**. Cook, stirring occasionally, until slightly thickened, 2-3 min.
- Add **pesto**, **spinach** and **Zesty Garlic Blend**. Cook, stirring occasionally, until **spinach** wilts, 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** (⅓ 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.

Slice **chicken**. Top **final plates** with **chicken**.

Dinner Solved!