



Creamy Squash and Pork Linguine

with Fried Sage and Parmesan

Family Friendly

Optional Spice

25-35 Minutes



Ground Pork



Ground Turkey



Sage



Cream



Shallot



Linguine



Dijon Mustard



Chili Flakes



Parmesan Cheese, shredded



Garlic, cloves



Butternut Squash, cubes



Baby Spinach

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO SAGE

This fuzzy and leafy herb is both fragrant and flavourful!

Start here

- Before starting, preheat the oven to 400 °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, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Sage	7 g	7 g
Cream	237 ml	474 ml
Shallot	50 g	100 g
Linguine	170 g	340 g
Dijon Mustard	½ tbsp	1 tbsp
Chili Flakes 🌶️	¼ tsp	¼ tsp
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic, cloves	3	6
Butternut Squash, cubes	170 g	340 g
Baby Spinach	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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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Roast squash

- Add **squash**, **½ tbsp oil** (dbl for 4 ppl) and **¼ tsp chili flakes** to a parchment-lined baking sheet. (NOTE: Reference heat guide.) Season with **salt** and **pepper**, then toss to coat.
- Roast **squash** in the **top** of the oven until golden-brown and tender, 18-19 min.



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Drain and return **linguine** to the same pot, off heat.



Prep

- Meanwhile, 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.
- Pick **sage leaves** from stems. Thinly slice **half the sage leaves**, leaving **remainder** as **full leaves**.
- Peel, then mince **shallot**.
- Peel, then mince or grate **garlic**.



Make cream sauce

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



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **full sage leaves**. Fry until crisp, 1-2 min.
- Transfer **fried sage leaves** to a paper towel-lined plate. Set aside.
- Add **pork** to the pan with **sage-scented oil**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**.
- Transfer **pork** to a plate, then cover to keep warm.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**.



Finish and serve

- Add **cream sauce**, **pork**, **spinach** and **half the Parmesan** to the pot with **linguine**. Toss to combine until **spinach** wilts, 1 min.
- Divide **linguine** between plates. Top with **squash**.
- Sprinkle **fried sage leaves** and **remaining Parmesan** over top.