



# Roasted Squash Alfredo Linguine

with Ricotta and Fried Sage

Veggie

30 Minutes



Ricotta Cheese



Fresh Linguine



Butternut Squash, cubes



Sage



Shallot



Garlic, cloves



Baby Spinach



Almonds, sliced



Parmesan Cheese, shredded



Cream



Garlic Salt

HELLO RICOTTA

*This versatile soft cheese can be used for savoury and sweet applications!*

## Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

## Bust out

Baking sheet, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Fresh Linguine	227 g	454 g
Butternut Squash, cubes	680 g	1360 g
Sage	7 g	14 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Almonds, sliced	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 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.*

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## Roast squash

Add **squash** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** the of oven, stirring halfway through, until tender and golden-brown, 20-22 min.



## Cook linguine

While **sage** pan-fries, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **linguine** to the same pot, off heat.



## Prep

While **squash** roasts, 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. While **water** comes to a boil, 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. While **almonds** toast, peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Strip **sage leaves** from stems.



## Make sauce

Heat the same pan (from step 3) over medium. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **garlic**. Cook, stirring often, until **shallots** soften, 2-3 min. Add **spinach**. Season with **garlic salt** and **pepper**. Cook, stirring often, until **spinach** wilts, 1-2 min. Add **reserved pasta water**, **cream** and **ricotta**. Stir to combine. Remove the pan from heat.



## Pan-fry sage

Heat the same pan over medium. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **sage**. Pan-fry, flipping occasionally, until bubbling stops, 2-3 min. Transfer **sage** to a paper towel-lined plate. Season with **salt**.



## Finish and serve

Add **squash** and **sauce** to the pot with **linguine**. Toss to combine. Divide **linguine** between bowls. Sprinkle with **Parmesan** and **almonds**. Tear **fried sage** over top.

## Dinner Solved!