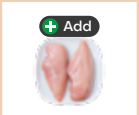




# Squash Ravioli in Cheesy Red Pesto Sauce with Pine Nuts

Veggie

25 Minutes



Chicken Breasts  
2 | 4

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

  
Parmesan Cheese, shredded  
1/4 cup | 1/2 cup

  
Garlic, cloves  
1 | 2

  
Arugula and Spinach Mix  
56 g | 113 g

  
Baby Tomatoes  
113 g | 227 g

  
Pine Nuts  
28 g | 28 g

  
Cream Cheese  
2 | 4

  
Thyme  
7 g | 7 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** | Butter, oil, salt, pepper

**Cooking utensils** | Baking sheet, measuring spoons, colander, parchment paper, small bowl, measuring cups, large pot, large non-stick pan

1



## Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, halve **tomatoes**.
- Strip **some thyme leaves** from stems, then finely chop **½ tbsp** (1 tbsp).
- Peel, then mince or grate **garlic**.
- Roughly chop **arugula-spinach mix**.

2



## Roast tomatoes

- Add **tomatoes, 1 tbsp** (2 tbsp) **oil** and **half the chopped thyme** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender, 12-14 min.

3



## Toast pine nuts

- **+ Add | Chicken Breast**
- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **pine nuts** to the dry pan.
- Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer **toasted pine nuts** to a small bowl.

4



## Cook ravioli

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

5



## Make cheesy red pesto sauce

- Reheat the same pan (from step 3) over medium. Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
- Add **garlic** and **remaining thyme**. Cook, stirring often, until fragrant, 30 sec.
- Add **sun-dried tomato pesto, cream cheese** and **reserved pasta water**.
- Cook, stirring often, until **sauce** slightly thickens, 2-3 min.
- Season with **salt** and **pepper**.

6



## Finish and serve

- **+ Add | Chicken Breast**
- Add **sauce, arugula-spinach mix** and **half the Parmesan** to the pot with **ravioli**.
- Stir until **arugula-spinach mix** is wilted, 1 min.
- Divide **squash ravioli in pesto sauce** between bowls.
- Sprinkle with **roasted tomatoes, remaining Parmesan** and **pine nuts**.

Measurements  
within steps

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

## 3 | Cook chicken

**+ Add | Chicken Breast**

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-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed.) Cook until golden, 1-2 min per side.

Transfer **chicken** to a parchment-lined baking sheet. Roast in the **bottom** of the oven until cooked through, 12-14 min.\*\* Reuse the same pan to make **sauce** in step 5.

## 6 | Finish and serve

**+ Add | Chicken Breast**

Thinly slice **chicken**, then arrange on top of **plated ravioli**.

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

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



Issue with your meal? Scan the QR code to share your feedback.