

Squash Ravioli in Leek Sauce

with Candied Walnuts

Veggie

Quick

25 Minutes



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Butternut Squash Ravioli





Rosemary







Baby Spinach



White Cooking Wine



Cream Cheese







Vegetable Broth Concentrate



Garlic, cloves



Chili Powder



Walnuts, chopped



Start here

- Before starting, wash and dry all produce.
- 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.

Measurements 1 tbsp within steps 2 person

tbsp (2 tbsp)

oil Ingredient

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	350 g	700 g
Shrimp	285 g	570 g
Rosemary	1 sprig	1 sprig
Leek, sliced	56 g	113 g
Baby Spinach	56 g	113 g
White Cooking Wine	4 tbsp	8 tbsp
Cream Cheese	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Garlic, cloves	1	2
Chili Powder	1/4 tsp	½ tsp
Walnuts, chopped	28 g	56 g
Sugar*	½ tbsp	1 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

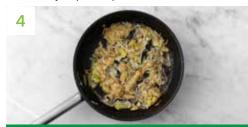
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Candy walnuts

- Heat a large non-stick pan over medium heat.
- When hot, add walnuts, ½ tbsp (1 tbsp) sugar and ½ tbsp (1 tbsp) water to the dry pan. Toast, stirring often, until walnuts are golden-brown and coated in caramel glaze, 4-5 min.
- Season walnuts with a pinch of salt, then sprinkle ¼ tsp (½ tsp) chili powder over the pan. Toast, stirring constantly, until walnuts are coated and fragrant, 10 sec.
- Carefully arrange **walnuts** on a plate in a single layer. (NOTE: Be careful, the sugar will be hot! Do not touch walnuts until cool.)
- Carefully wipe the pan clean.



Start leek sauce

- Once **ravioli** is boiling, heat the same pan (from step 1) over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **leeks** to the pan. Cook, stirring occasionally, until softened, 2-3 min.
- Add garlic, then sprinkle Cream Sauce Spice Blend into the pan. Cook, stirring often, until leeks are coated, 30 sec.
- Stir in **cooking wine**. Simmer, stirring constantly, until **wine** reduces slightly, 10 sec.
- Return the pan to medium.



Prep

- Meanwhile, peel, then mince or grate garlic.
- Strip **leaves** from **rosemary stem**, then finely chop. Add **stem** to the pot with **water**.
- Roughly chop **spinach**.

If you've opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan (from step 1) over medium high. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer **shrimp** to a plate. Reuse the same pan to make sauce in step 4.



Cook ravioli

- Add **ravioli** to the **boiling water**, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **1 cup** (1 $\frac{1}{2}$ cups) **pasta water**, then drain.



Finish ravioli

- Add reserved pasta water, broth concentrate and cream cheese to the pan with leeks. Bring to a simmer, stirring often, until cream cheese is mostly combined.
- Once simmering, add **ravioli** and 1/4 **tsp** (1/2 tsp) **rosemary**. Cook, gently stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **spinach**, then season with **pepper**, to taste. Stir gently until **spinach** wilts, 1 min.
- Remove the pan from heat.



Finish and serve

- Divide **ravioli** between bowls. Sprinkle **candied walnuts** over top.
- Sprinkle **some remaining rosemary** over bowls, if desired.

Top final plates with **shrimp**.

Dinner Solved!