



Squash Ravioli in Leek Sauce with Candied Walnuts

Veggie

Quick

25 Minutes



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



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

-  Butternut Squash Ravioli
-  Shrimp
-  Rosemary
-  Leek, sliced
-  Baby Spinach
-  White Cooking Wine
-  Cream Cheese
-  Cream Sauce Spice Blend
-  Vegetable Broth Concentrate
-  Garlic, cloves
-  Chili Powder
-  Walnuts, chopped

HELLO RAVIOLI

These pillowy pasta bites are filled with butternut squash and cook in no time!

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 within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **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	¼ 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.



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



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.



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 **¼ tsp** (½ 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.



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 ½ cups) **pasta water**, then drain.



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!