



Squash Ravioli in Sun-Dried Tomato Sauce with Peppers and Basil

Veggie

Quick

25 Minutes



Butternut Squash Ravioli



Crushed Tomatoes



Sun-Dried Tomato Pesto



Basil



Yellow Onion



Sweet Bell Pepper



Parmesan Cheese, shredded



Baby Spinach



Garlic Powder

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.

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
Crushed Tomatoes	398 ml	796 ml
Sun-Dried Tomato Pesto	½ cup	1 cup
Basil	7 g	7 g
Yellow Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Parmesan Cheese, shredded	¼ cup	½ cup
Baby Spinach	56 g	113 g
Garlic Powder	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Prep

- 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.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Pick **basil leaves** from **stems**. Keep **leaves** and **stems** separate.



Cook ravioli

- When **sauce** is almost done, add **ravioli** to the **boiling water**.
- Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **ravioli** and return to the same pot, off heat.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring occasionally, until tender-crisp, 3-4 min.



Finish ravioli

- Carefully remove basil stems from **sauce** and discard.
- Add **spinach** and **sun-dried tomato pesto** to the pan with **sauce**. Cook, stirring often, until **spinach** wilts, 1 min.
- Add **sauce** and **half the Parmesan** to the pot with **ravioli**, then gently toss to coat. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired!)
- Season with **pepper**, to taste.



Make sauce

- Add **crushed tomatoes**, **garlic powder**, **basil stems**, **¼ cup water** and **½ tsp sugar** (dbl both for 4 ppl) to the pan with **veggies**. (**TIP:** Swirl the water in the empty tomato container to get every last drop!)
- Reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.



Finish and serve

- Divide **ravioli** between plates.
- Tear **basil leaves** over top. Sprinkle with **remaining Parmesan**.

Dinner Solved!