



Squash Ravioli and Roasted Red Peppers with Spinach Salad

Veggie

30 Minutes



Butternut Squash Ravioli



Roasted Red Peppers



Sweet Bell Pepper



Yellow Onion



Baby Tomatoes



Baby Spinach



Garlic



Basil



Vegetable Broth Concentrate



Cream



White Wine Vinegar



Parmesan Cheese, shredded

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	350 g	700 g
Roasted Red Peppers	170 ml	340 ml
Sweet Bell Pepper	160 g	320 g
Yellow Onion	113 g	226 g
Baby Tomatoes	113 g	227 g
Baby Spinach	113 g	227 g
Garlic	6 g	12 g
Basil	7 g	7 g
Vegetable Broth Concentrate	1	2
Cream	56 g	113 g
White Wine Vinegar	½ tbsp	1 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	½ tsp	1 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



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. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces. Peel, then cut **onion** into ½-inch pieces. Halve **tomatoes**. Drain **roasted red peppers**, then pat dry with paper towels. Cut into ½-inch pieces. Peel, then mince or grate **garlic**.



Make salad

While **sauce** cooks, add **½ tbsp vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes** and **spinach**, then toss to combine.



Cook peppers

Heat a large non-stick pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **sweet peppers**. (**NOTE:** You will use roasted red peppers in step 3.) Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**, then transfer **sweet peppers** to a plate. Cover to keep warm.



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 and return **pasta** to the same pot, off heat.



Make sauce

Heat the same pan over medium. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until tender, 3-4 min. Add **roasted red peppers** and **garlic**. Cook, stirring often, until fragrant, 1 min. Reduce heat to medium-low, then add **cream** and **broth concentrate**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, then remove from heat.



Finish and serve

Add **sauce**, **sweet peppers** and **reserved pasta water** to the large pot with **ravioli**. Season with **salt** and **pepper**, then gently stir to combine. Divide **ravioli** between plates. Sprinkle with **Parmesan** and tear **basil leaves** over top. Serve **salad** on the side.

Dinner Solved!