



BUTTERNUT SQUASH AND SAGE ORECCHIETTE

with Button Mushrooms and Parmesan



HELLO SAGE

This herb has a velvety texture and a sweet, earthy flavor.



Orecchiette Pasta
(Contains: Wheat)



Sage



Butternut Squash



Chili Flakes



Shallot



Garlic



Button Mushrooms



Parmesan Cheese
(Contains: Milk)

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 670

START STRONG

In step 1, make sure to thoroughly salt your water—a handful should do the trick. This may feel unnatural at first, but the results will prove why this step is so important. Cooking pasta in salty water seasons the noodles from the inside out.

BUST OUT

- Large pot
- Large pan
- Strainer
- Medium bowl
- Plastic wrap
- Olive oil (2 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Orecchiette Pasta 6 oz | 12 oz
- Shallot 1 | 2
- Sage ¼ oz | ½ oz
- Button Mushrooms 4 oz | 8 oz
- Garlic 2 Cloves | 4 Cloves
- Butternut Squash 8 oz | 16 oz
- Chili Flakes 1 tsp | 1 tsp
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 COOK PASTA AND PREP

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring, until al dente, 15-17 minutes. Reserve ½ **cup pasta cooking water**, then drain. Meanwhile, **wash and dry all produce**. Halve, peel, and thinly slice **shallot**. Roughly chop **sage leaves** until you have 1 TBSP. Thinly slice **mushrooms**. Finely chop **garlic**.



4 COOK MUSHROOMS

Add **mushrooms** to pan and cook, stirring occasionally, until lightly browned, about 3 minutes. Add **garlic** and cook until fragrant, about 1 minute. Season with **salt** and **pepper**.



2 START SQUASH

While pasta cooks, in a medium microwave-safe bowl, combine **butternut squash** and a splash of **water**. Cover with plastic wrap and poke a few holes in wrap. Microwave until tender, about 2 minutes. Drain if necessary.



5 FINISH PASTA

Add **pasta** and 3 TBSP **butter** to pan; stir until butter has melted. Add reserved **pasta cooking water** and half the **Parmesan**; stir until thoroughly combined. Season with **salt** and **pepper**.



3 FINISH SQUASH

Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **butternut squash** and ¼ **tsp sugar**. Cook, stirring occasionally, until browned and slightly crispy, 2-3 minutes. Add **shallot** and chopped **sage**. Cook, stirring, until lightly browned, 1-2 minutes. Add a pinch of **chili flakes**; season with **salt**.



6 SERVE

Divide **pasta** between bowls. Sprinkle with remaining **Parmesan** and **chili flakes** (to taste).

SOUR POWER

Have a lemon on hand? Squeeze some over your finished dish for a bright, tangy note.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK6NJ-8