



RAPID BUTTERNUT SQUASH AGNOLOTTI

with Kale in a Sage Brown Butter Sauce



HELLO

SAGE BROWN BUTTER SAUCE

Intense, toasty, herby flavor is as simple as melting butter in a pan

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 638



Shallot



Kale



Butternut Squash Agnolotti
(Contains: Wheat, Milk, Eggs)



Pine Nuts
(Contains: Tree Nuts)



Garlic



Sage



Parmesan Cheese
(Contains: Milk)

START STRONG

Sage has a strong taste that can be overpowering if you use too much. Try adding just half of the chopped leaves in step 4, then tossing in more if you want to pump up the flavor.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------------|---------------------|
| • Shallot | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Sage | ¼ oz ¼ oz |
| • Kale | 4 oz 8 oz |
| • Butternut Squash Agnolotti | 9 oz 18 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Pine Nuts | 1 oz 1 oz |

Share your #HelloFreshPics with us!
(800) 733-2414 HelloFresh.com
hello@hellofresh.com



1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and thinly slice **shallot** into strands (from root end to stem end). Mince or grate **garlic**. Pick leaves from **sage** and discard stems. Roughly chop leaves.



4 MAKE SAGE BROWN BUTTER SAUCE

Add **2 TBSP butter** to same pan used for kale over medium heat. Add **sage** and stir until butter is melted, starting to brown, and smells nutty, about 2 minutes.



2 COOK KALE

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add half the **kale** from the package (we sent extra) and **shallot**. Season with **salt** and **pepper**. Cook until kale is wilted and tender, 4-6 minutes, tossing. Add **garlic** and another drizzle of **olive oil** and toss until fragrant, about 1 minute. Remove from pan and set aside.



5 FINISH

Stir in **agnolotti, kale mixture,** and **¼ cup pasta water.** Increase heat to high and let bubble until liquid is reduced by half, 2-3 minutes. (**TIP:** Add a splash of pasta water if sauce seems dry.) Gently stir in half the **Parmesan**. Season to taste with **salt** and **pepper**.



3 COOK AGNOLOTTI

Once water boils, add **agnolotti** to pot. Reduce heat slightly and bring water to a low boil. Cook agnolotti until tender and warmed through, 5-7 minutes. Drain, reserving **1 cup pasta water**.



6 PLATE

Divide **agnolotti mixture** between plates. Sprinkle with **pine nuts** and remaining **Parmesan**.

BUTTER UP!

Sage brown butter sauce is great on all types of pasta or roasted veggies.