




Tortelloni & Butternut Squash

with Harissa Butter & Roasted Almonds

 20-30min  2 Servings

Harissa is an aromatic combo of chiles and spices—a warming flavor that tastes good on just about anything. Here, onions and butternut squash are seasoned with our harissa spice blend and then roasted in the oven. The caramelized spiced veggies are then tossed with fresh cheese tortelloni and topped with fresh mint leaves and chopped almonds. It's a dish that packs some serious flavor. Cook, re...

What we send

- cubed butternut squash
- red onion
- harissa spice blend
- fresh mint

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

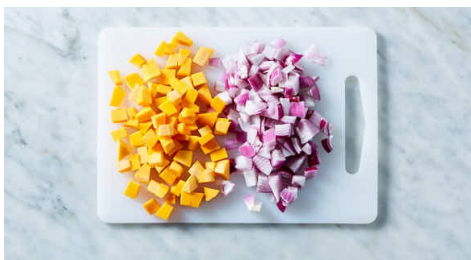
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

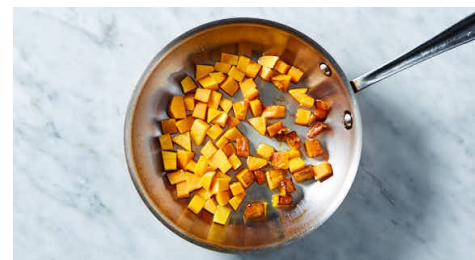
Nutrition per serving

Energy 670.0kcal, Fat 34.0g, Proteins 21.0g, Carbs 76.0g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil; cover, and keep warm over low. Cut **butternut squash** into ½-inch cubes, if necessary. Halve **onion**, then peel and cut into ½-inch pieces.



2. Brown squash

Heat **1 tablespoon oil** in a medium, heavy skillet, preferably cast-iron, over medium-high. Add **squash** and cook, without stirring, until beginning to brown on one side, about 4 minutes.



3. Roast squash & onions

Add **onions, 1 tablespoon oil, 1 teaspoon of the harissa spice blend** (save rest for your own use), and **a few grinds pepper** to skillet with **squash**. Stir to combine. Transfer skillet upper oven rack and roast until squash and onions are tender, about 16 minutes.



4. Chop almonds & mint

Meanwhile, **coarsely chop almonds**. Pick **half of the mint leaves** from stems, then tear any large leaves in half (save rest for own use).



5. Cook tortelloni

Bring water back to a boil over high heat. Add **tortelloni** to boiling water, and cook until al dente, about 3 minutes. Reserve **¼ cup pasta water**, then drain tortelloni.



6. Finish & serve

Carefully, return skillet with **squash** and **onions** to stovetop over medium heat. Add **tortelloni, reserved pasta water, half of the mint, and 1 tablespoon butter**. Cook, stirring, until liquid is reduced by half, about 1 minute. Season to taste with **salt** and **pepper**. Serve in shallow bowls, garnished with **almonds** and **remaining mint**. Enjoy!