



Gluten Free-Ravioli & Harissa-Spiced Squash

with Roasted Almonds & Fresh Mint



20-30min



2 Servings

Harissa paste is an aromatic combo of chiles and warming spices—that tastes good on just about anything. Here it's used in powder form to season onions and butternut squash before they're roasted in the oven. The caramelized veggies are tossed with gluten-free ravioli and topped with fresh mint leaves and chopped almonds. This dish sure packs some serious flavor.

What we send

- ½ lb butternut squash
- 1 red onion
- ¼ oz harissa spice blend
- 2 (1 oz) roasted almonds³
- ¼ oz fresh mint
- 9 oz gluten free cheese ravioli^{1,2}

What you need

- kosher salt & ground pepper
- olive oil
- butter²

Tools

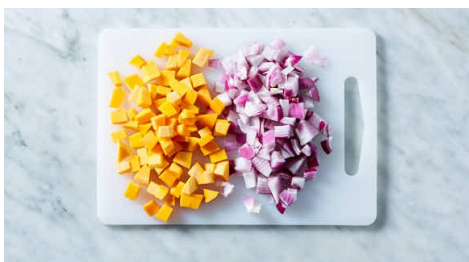
- medium pot
- medium ovenproof skillet (preferably cast-iron)

Allergens

Egg (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 48g, Carbs 68g, Protein 23g



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 over high heat; cover and keep warm over low heat. Cut **butternut squash** into ½-inch cubes. Cut **onion** into ½-inch pieces.



2. Brown squash

Heat **1 tablespoon oil** in a medium ovenproof 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

Stir **onions**, **1 tablespoon oil**, **1 teaspoon harissa spice blend**, and **a few grinds of pepper** to skillet with **squash**. Transfer skillet to upper oven rack and roast until squash and onions are tender, about 16 minutes (watch closely as ovens vary).



4. Chop almonds & mint

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



5. Cook ravioli

Bring water back to a boil over high heat. Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **¼ cup cooking water**, then drain ravioli.



6. Finish & serve

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