



Tortelloni with Harissa-Spiced Squash

topped 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 fresh cheese tortelloni and topped with fresh mint leaves and chopped almonds. This dish sure packs some serious flavor.

What we send

- ½ lb butternut squash
- 1 medium red onion
- harissa spice blend (use 1 tsp)
- 2 oz salted almonds ^{1,5}
- ½ oz fresh mint
- 1 pkg cheese tortelloni ^{1,3,7}

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

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

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.

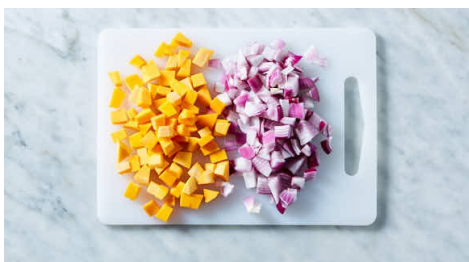
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 47g, Carbs 74g, Proteins 28g



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.



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.



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.



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 cooking water**, then drain tortelloni.



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 upper oven rack and roast until squash and onions are tender, about 16 minutes (watch closely as ovens vary).



6. Finish & serve

Carefully, return skillet (it will be hot!) with **squash** and **onions** to stovetop over medium heat. Add **tortelloni**, **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!