

DINNERLY



Caramelized Onion Butternut Squash Ravioli

with Horseradish Cream & Dill



30min



2 Servings

Craving the rich and comforting flavors of stroganoff but without all the fuss? This quick and hearty version is sure to do the trick. Deeply caramelized onions get saucy with veggie broth before coating tender butternut squash ravioli. We top it all off with zesty horseradish cream, a dusting of smoked paprika, and fresh dill fronds to be fancy. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 oz horseradish ²
- 2 (1 oz) sour cream ¹
- 1 pkt vegetable broth concentrate
- 9 oz butternut squash ravioli ^{3,4}
- ¼ oz fresh dill
- ¼ oz smoked paprika

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- butter ¹

TOOLS

- medium skillet
- large saucepan

COOKING TIP

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ALLERGENS

Milk (1), Soy (2), Egg (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 31g, Carbs 60g, Protein 15g



1. Caramelize onions

Halve and thinly slice **all of the onion**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and a **pinch each of salt and pepper**. Cook, stirring frequently, until onions are well browned (add 1–2 tablespoons water at a time, as needed, to scrape up browned bits from bottom of skillet), 15–20 minutes.

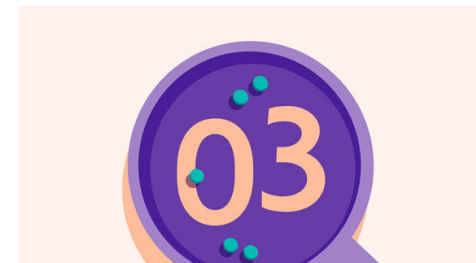


2. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

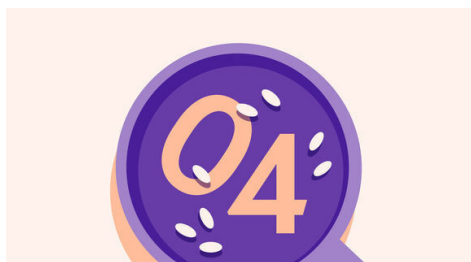
In a small bowl combine **horseradish** and **sour cream**. Season to taste with **salt**.

Finely chop **1 teaspoon garlic**.



3. Finish sauce

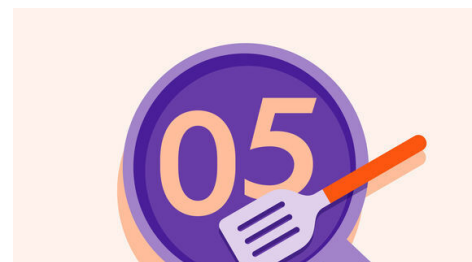
To skillet with **onions**, reduce heat to medium. Add **2 tablespoons butter** and **chopped garlic**. Cook, stirring, until garlic is fragrant and butter is melted. Add **broth concentrate** and **½ cup water**. Bring to a simmer. Season to taste with **salt** and **pepper**.



4. Boil ravioli

Add **ravioli** to saucepan with boiling **salted 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.

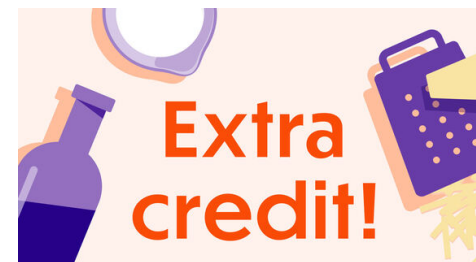
Using a slotted spoon, transfer ravioli to skillet with **caramelized onion sauce**. Gently toss to coat.



5. Finish & serve

Pick **dill fronds** from stems and coarsely chop fronds; discard stems.

Serve **caramelized onion ravioli** with **horseradish cream**, **smoked paprika**, and **dill** over top. Enjoy!



6. How to store herbs

Wrap any remaining herbs in a slightly damp paper towel and store in a plastic bag until ready to use.