

DINNERLY



Butternut Squash Ravioli with Fontina Cream

Pears & Walnuts



30min



2 Servings

We're dressing up this butternut squash ravioli real nice. The decadent fontina cream is the mink coat, and the buttery pears are the diamond earrings. The ravioli deserves it, and so do you. We've got you covered!

WHAT WE SEND

- 1 pear
- 1 oz walnuts³
- 1 oz cream cheese²
- 9 oz butternut squash ravioli^{1,2,4}
- 2 oz shredded fontina²
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- unsalted butter²
- kosher salt & ground pepper

TOOLS

- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 39g, Carbs 57g, Protein 23g



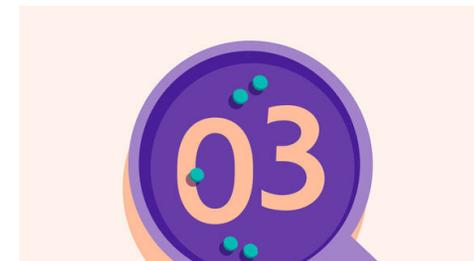
1. Toast walnuts

Halve and core **pear**; cut into ¼-inch thick slices. Place **walnuts** in a large nonstick skillet. Cook over medium-high heat, stirring frequently, until lightly browned in spots, 2–3 minutes. Transfer to a cutting board, cool to room temperature, then coarsely chop.



2. Cook pears

In same skillet, melt **1 tablespoon butter** over medium heat. Cook, swirling skillet occasionally, until browned and nutty smelling, 2–3 minutes. Add **pears**; season with **salt** and **pepper**. Cook, stirring occasionally, until pears are tender and a fork inserted meets little resistance, about 5 minutes. Transfer to a plate. Reserve skillet.



3. Cook pasta

In same skillet, whisk together **cream cheese**, **1 tablespoon butter**, and **½ cup water** until cream cheese is mostly dissolved. Add **ravioli** to skillet (if stuck together, gently pull apart only if possible without tearing). Bring to a simmer over high heat.



4. Make cheese sauce

Cover skillet and lower heat to medium. Cook **ravioli**, shaking skillet occasionally to prevent sticking, until al dente, about 3 minutes. Uncover skillet and decrease heat to low. Stir in **cheese**, ⅓ at a time, stirring constantly to incorporate each addition before adding the next. Continue stirring until all of the cheese is added and a smooth, creamy sauce is formed.



5. Finish & serve

Loosen **sauce** with **splashes of water** if sauce is too thick; season with **salt** and **pepper**.

Divide **ravioli** between plates. Garnish with **pears** and **walnuts**. Enjoy!



6. Boost your veggies

Whip up a simple side salad for an extra dose of veggies! We recommend arugula with a balsamic vinaigrette.