

DINNERLY



Tortelloni & Harissa Butternut Squash with Fresh Mint & Almonds



20-30min



2 Servings

Harissa's warming spices taste good on basically everything. This time we use it to season onions and butternut squash before they're roasted in the oven. The caramelized veggies are tossed with cheese tortelloni and topped with fresh mint leaves and chopped almonds to pack serious flavor into a seriously easy vegetarian dish. We've got you covered!

WHAT WE SEND

- ½ lb butternut squash
- 1 yellow onion
- ¼ oz harissa spice blend
- 2 (1 oz) roasted almonds³
- ¼ oz fresh mint
- 9 oz cheese tortelloni^{1,2,4}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter²

TOOLS

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

COOKING TIP

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

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 780kcal, Fat 45g, Carbs 78g, Protein 24g



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.

Cut **butternut squash** into ½-inch cubes.

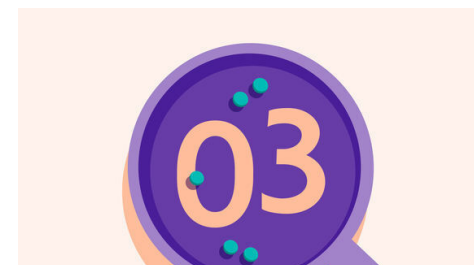
Cut **onion** into ½-inch pieces.



2. Roast squash & onions

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **squash**; cook, undisturbed, until starting to brown on the bottom, about 4 minutes. Stir in **onions**, **1 teaspoon harissa spice**, **1 tablespoon oil**, and **a few grinds of pepper**.

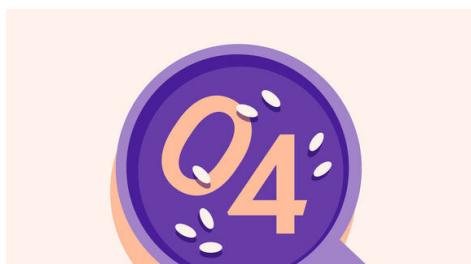
Roast on upper oven rack until squash and onions are tender, about 16 minutes (watch closely as ovens vary).



3. Cook tortelloni

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.

Add **tortelloni** to pot with boiling **salted water**; cook until al dente, about 3 minutes. Reserve **¼ cup cooking water**, then drain.



4. Finish & serve

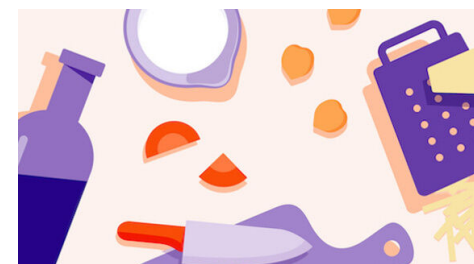
Carefully return skillet (it will be hot!) to stovetop over medium heat. Add **tortelloni**, **reserved cooking water**, **half of the mint**, and **1 tablespoon butter**. Cook, stirring, until liquid is reduced by half, about 1 minute. Season with **salt** and **pepper**.

Serve **tortelloni and squash** with **almonds** and **remaining mint** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!