



Tortelloni & Butternut Squash

with Harissa Butter & Roasted Almonds



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)
- 1 pkg cheese tortelloni ^{1,3,7}
- ½ oz fresh mint
- 2 oz salted almonds ¹⁵

What you need

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

Tools

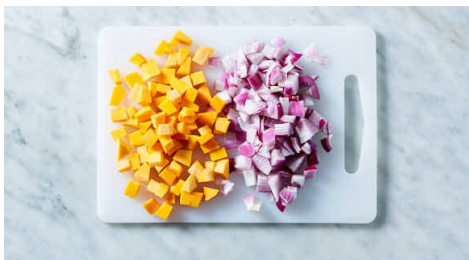
- medium pot
- medium heavy skillet (preferably cast-iron)
- colander

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 690kcal, Fat 40g, Carbs 71g, Protein 19g



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. Halve, peel, and cut **all of the 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 pasta water**, then drain tortelloni.



3. Roast squash & onions

Add **onions, 1 tablespoon oil, 1 teaspoon of the harissa spice blend, and a few grinds pepper** to skillet with **squash**. Stir to combine. Transfer skillet upper oven rack and roast until squash and onions are tender, about 16 minutes.



6. Finish & serve

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