

# BUTTERNUT SQUASH & KALE TORTELLINI



## *Ingredients:*

### FILLING

4 oz kale

1.5 cups butternut squash

15 oz ricotta

1 tsp pressed garlic

1 tsp salt

1/4 tsp white pepper

1/2 tsp nutmeg

2 tbsp fresh red bell pepper

### PASTA

1 cup flour

3 large eggs

1 tsp olive oil

## *Instructions:*

Boil kale in one cup of water until very tender without boiling dry. Add more water if necessary. Drain and spoon kale onto a clean cloth and squeeze until the excess water is removed, then finely chop the kale.

Peel and core squash, then cut into small chunks. Boil until tender. Drain and chop into small pieces.

Peel and chop red bell pepper and saute in butter until tender.

Combine the kale, squash, and red bell pepper and mix well. Add ricotta, garlic, salt, pepper and nutmeg. Mix well and refrigerate for one hour.

Put flour for pasta in a mixing bowl, creating a well in the middle. Use a separate bowl to mix together the eggs before pouring into the well. Add olive oil. Mix on low until combined and then increase the speed until a ball is formed. If pasta is sticky, add more flour gradually until a smooth dough develops. Place on a floured surface and knead until smooth and elastic. Refrigerate one hour.

*Recipe presented by:* Mary Goddard



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