



Creamy Squash Ravioli with Mushrooms and Spinach

Veggie

25 Minutes



Squash Ravioli



Mushrooms



Baby Spinach



Parmesan Cheese,
shredded



Sour Cream



Shallot



Vegetable Broth
Concentrate



Italian Seasoning

HELLO RAVIOLI

These pillowy pasta bites are filled with butternut squash and cook in no time!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Mushrooms	227 g	454 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Sour Cream	6 tbsp	12 tbsp
Shallot	50 g	100 g
Vegetable Broth Concentrate	1	2
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** boils, thinly slice **mushrooms**. Peel, then finely chop **shallot**.



Cook ravioli

When **sauce** is ready, add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl). Drain and return to the same pot, off heat.



Roast mushrooms

Add **mushrooms**, **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, until golden-brown, 18-20 min.



Finish and serve

Add **mushrooms**, **sauce**, **reserved pasta water** and **half the Parmesan** to the large pot with **ravioli**. Stir carefully to combine. Season with **salt** and **pepper**. Divide **ravioli** and **veggies** between bowls. Sprinkle **remaining Parmesan** over top.

Dinner Solved!



Make sauce

While **mushrooms** roast, heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **remaining Italian Seasoning**. Cook, stirring often, until tender, 2-3 min. Add **broth concentrate** and **spinach**. Cook, stirring occasionally, until **spinach** wilts, 1-2 min. Remove pan from heat, then stir in **sour cream**. Season with **salt** and **pepper**.