



Creamy Squash Ravioli with Mushrooms and Spinach

Veggie

25 Minutes



Squash Ravioli



Mushrooms



Baby Spinach



Parmesan Cheese,
shredded



Vegetable Broth
Concentrate



Italian Seasoning



Cream



Onion, chopped

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the oven to 450°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	113 g	227 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Vegetable Broth Concentrate	2	4
Italian Seasoning	1 tbsp	2 tbsp
Cream	119 ml	237 ml
Onion, chopped	56 g	113 g
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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1 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 **water** comes to a boil, thinly slice **mushrooms**.



2 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, 16-18 min.



3 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 **onions** and **remaining Italian Seasoning**. Cook, stirring often, until tender, 2-3 min. Reduce heat to medium-low, then add **cream** and **broth concentrate**. Cook, stirring occasionally, until **sauce** is slightly thickened, 2-3 min. Remove pan from heat. Add **spinach**, then stir until wilted, 1-2 min. Season with **salt** and **pepper**.



4 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.



5 Finish ravioli

Add **sauce**, **reserved pasta water** and **half the Parmesan** to the large pot with **ravioli**. Season with **salt** and **pepper**, then stir gently to coat.



6 Finish and serve

Divide **ravioli** between bowls. Top with **mushrooms**, then sprinkle **remaining Parmesan** over top.

Dinner Solved!