



# Creamy Squash Ravioli

## with Mushrooms and Spinach

Veggie

Quick

25 Minutes



Squash Ravioli



Mushrooms



Baby Spinach



Parmesan Cheese,  
shredded



Vegetable Broth  
Concentrate



Cream Sauce Spice  
Blend



Cream



White Cooking Wine



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HELLO RAVIOLI

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

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring spoons, 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	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

\* Pantry items

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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



### 1 Prep and cook mushrooms

- Thinly slice **mushrooms**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 1 min.
- Add **mushrooms**. Cook, stirring occasionally, until golden-brown, 5-6 min. Season with **salt** and **pepper**.
- Add **cooking wine**. Cook, stirring often, until absorbed, 1-2 min.



### 2 Prep

- Meanwhile, add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.



### 3 Make sauce

- Meanwhile, sprinkle **Cream Sauce Spice Blend** over **mushrooms**. Cook, stirring often, until **mushrooms** are coated, 1-2 min.
- Add **cream** and **broth concentrate**. Bring to a simmer, then reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**, then stir until wilted, 1-2 min.
- Remove the pan from heat, then season with **salt** and **pepper**.



### 4 Cook ravioli

- While **spinach** wilts, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



### 5 Finish ravioli

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



### 6 Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle **remaining Parmesan** over top.

## Dinner Solved!

### Contact

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