



Creamy Squash Ravioli

with Mushrooms and Spinach

Veggie Quick 20 Minutes



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-  Squash Ravioli
-  Chicken Tenders
-  Mushrooms
-  Baby Spinach
-  Parmesan Cheese, shredded
-  Vegetable Broth Concentrate
-  Cream Sauce Spice Blend
-  Cream
-  White Cooking Wine

CUSTOM RECIPE
This is a Custom Recipe. If you chose to add chicken tenders, simply follow the instructions on the back of this card and you're set.
Happy cooking!

Start here

- Before starting, 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.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Chicken Tenders*	340 g	680 g
Mushrooms	113 g	227 g
Baby Spinach	28 g	56 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

** Cook chicken to a minimum internal temperature of 74°C/165°F.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.



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1



Prep and cook mushrooms

- Thinly slice **mushrooms**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, 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.

If you've opted to add **chicken tenders**, before cooking the **mushrooms**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken tenders**. Sear until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate, then cover to keep warm. Reuse the same pan to cook **mushrooms**.

4



Finish ravioli

- Add **ravioli** and **half the Parmesan** to the pan with **sauce**.
- Season with **salt** and **pepper**, then stir gently to coat **ravioli**. (**TIP**: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)

2



Make sauce

- 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 from heat, then season with **salt** and **pepper**.

3



Cook ravioli

- While **spinach** wilts, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-4 min.
- Reserve ¼ **cup** (½ **cup**) **pasta water**, then drain.

5



Finish and serve

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

Top final plates with **chicken tenders**.

Dinner Solved!