

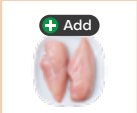


Squash Ravioli Mac and Cheese

with Cheddar and Buttery Breadcrumbs

Veggie

20 Minutes



Chicken Breasts
2 | 4

Customized Protein **+ Add** **↻ Swap** or ***2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Butternut Squash Ravioli
350 g | 700 g



Yellow Onion
½ | 1



Baby Spinach
56 g | 113 g



Chives
7 g | 14 g



Cheddar Cheese, shredded
1 cup | 2 cup



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Cream Cheese
1 | 2



Zesty Garlic Blend
1 tbsp | 2 tbsp



Panko Breadcrumbs
½ cup | ½ cup



Dijon Mustard
1 ½ tsp | 3 tsp

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.

Pantry items | Milk, unsalted butter, salt, pepper

Cooking utensils | Colander, measuring spoons, measuring cups, whisk, large pot, large non-stick pan, small bowl

1



Prep

- Before starting, wash and dry all produce.

+ Add | Chicken Breasts

- 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.
- Meanwhile, thinly slice **chives**.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Roughly chop **spinach**, if desired.

4



Make sauce

- Sprinkle **Cream Sauce Spice Blend** over **onions**. Stir until coated, 30 sec.
- While whisking, gradually add **½ cup** (1 cup) **milk**, **¼ cup** (½ cup) **water**, then **cream cheese**.
- Cook, stirring often, until **cream cheese** melts and **sauce** thickens slightly, 2-3 min.
- Remove from heat, then add **Dijon** and **cheddar**. Stir until smooth.
- Add **spinach**. Stir until wilted, 1 min. Season with **salt** and **pepper**, to taste.

2



Toast breadcrumbs

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **butter**, then swirl to melt.
- Add **panko** and **1 tsp** (2 tsp) **Zesty Garlic Blend**. Cook, stirring constantly, until golden, 2-4 min. (**TIP:** Keep a close eye on panko so that it doesn't burn!)
- Remove from heat, then transfer **toasted panko** to a small bowl. Add **half the chives**. Season with **salt** and **pepper**, to taste, then stir to combine.
- Carefully wipe the pan clean.

5



Cook ravioli

- While **sauce** cooks, add **ravioli** to the **boiling water**, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain **ravioli**.

3



Cook onions

- Reheat the same pan over medium.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl to melt.
- Add **onions** and **remaining Zesty Garlic Blend**. Cook, stirring often, until softened, 3-4 min.

6



Finish and serve

+ Add | Chicken Breasts

- Add **ravioli**, **remaining chives** and **½ cup** (¾ cup) **reserved pasta water** to the pan with **sauce**.
- Toss very gently to combine. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **ravioli and sauce** between bowls.
- Sprinkle with **toasted breadcrumbs**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Cook chicken

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, after prepping **veggies**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Arrange on final bowls.

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

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.