



Cheesy Mushroom Ravioli

with Spinach and Garlicky Mushrooms

Veggie

20 Minutes

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)

+ Add



Mild Italian Sausage
(uncased)
250 g | 500 g



Mushroom Ravioli
350 g | 700 g



Baby Spinach
56 g | 113 g



Mushrooms
113 g | 227 g



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Cream Cheese
2 | 4



Garlic, cloves
3 | 6



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups

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 | Large oven-proof pan, large pot, measuring cups, measuring spoons, strainer

1



Prep

- Before starting, wash and dry all produce.

- 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 **mushrooms**.
- Roughly chop **spinach**.
- Peel, then mince or grate **garlic**.

2



Cook mushrooms

+ Add | Mild Italian Sausage (uncased)

- Heat a large oven-proof pan over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan to melt.
- Add **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min.

3



Cook pasta

- Meanwhile, add **ravioli** to the **boiling water**, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 2-3 min.
- Drain and return **ravioli** to the same pot, off heat.

4



Make sauce

- Reduce heat to medium.
- Add **garlic** and **Cream Sauce Spice Blend**. Cook, stirring often, until fragrant and coats **mushrooms**, 1 min.
- Add **cream cheese** and $\frac{1}{2}$ cup (1 cup) **milk** to the pan with **mushrooms**. Stir to combine, until **sauce** thickens slightly, 1-2 min.
- Add **half the mozzarella**. Cook, stirring often, until **cheese** is melted, 1 min.
- Remove the pan from heat.
- Season with **salt** and **pepper**, to taste.

5



Bake ravioli

- Add **ravioli** and **spinach** to the pan with **sauce**. Stir carefully, until **spinach** is wilted, 1 min.
- Sprinkle over **remaining mozzarella**.
- Cover **ravioli**. Cook, until **cheese** is melted, 1-2 min.

6



Finish and serve

- Let **bake** rest for 2-3 min to cool slightly.
- Divide **creamy ravioli bake** between plates.

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook mushrooms and sausage

+ Add | Mild Italian Sausage (uncased)

If you've opted to add **sausage**, when the pan is hot, add **sausage** along with **mushrooms**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often until **mushrooms** have softened and **sausage** is cooked through, 4-6 min.** Follow the rest of the recipe as written.

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