



# Creamy Squash Ravioli with Mushrooms and Spinach

Veggie

20 Minutes

+ Add



Chicken Breast  
Tenders +  
56 g | 113 g

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



Mushrooms  
113 g | 227 g



Baby Spinach  
28 g | 56 g



Parmesan  
Cheese, shredded  
1/4 cup | 1/2 cup



Vegetable Broth  
Concentrate  
1 | 2



All-Purpose  
Flour  
1 tbsp | 2 tbsp



Cream  
56 ml | 113 ml



White Cooking  
Wine  
4 tbsp | 8 tbsp

**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** | Pepper, salt, unsalted butter

**Cooking utensils** | Colander, large non-stick pan, large pot, measuring cups, measuring spoons

1



### Prep and cook mushrooms

- 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.

**+ Add** | **Chicken Breast Tenders**

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, thinly slice **mushrooms**.
- When the pan is 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 min.

4



### Finish sauce

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

2



### Make sauce

- Sprinkle **flour** over **mushrooms**. Cook, stirring often, until **mushrooms** are coated, 1 min.
- Add **cream, broth concentrate** and  $\frac{1}{4}$  **cup** ( $\frac{1}{2}$  cup) **water** or **milk**. Bring to a simmer, then reduce heat to low.
- Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove from heat, then cover to keep warm.

5



### Finish and serve

- Divide **ravioli** between plates.
- Top with **creamy mushroom sauce**.
- Sprinkle **remaining Parmesan** over top.

3



### Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring gently, until tender, 2-4 min.
- Reserve  $\frac{1}{4}$  **cup** ( $\frac{1}{2}$  cup) **pasta water**, then drain.

Measurements  
within steps

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

### 1 | Cook chicken and mushrooms

**+ Add** | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**. Cook with **mushrooms**, stirring occasionally, until cooked through, 5-6 min.\*\* Follow the rest of the recipe as written.

\* 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.