

# HELLO Creamy Squash Ravioli with Mushrooms and Spinach

Veggie

20 Minutes



Chicken Breast Tenders \* 56 g | 113 g





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 🎥





**Butternut Squash** Ravioli







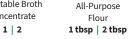
Baby Spinach







Vegetable Broth Concentrate





56 ml | 113 ml



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



# 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.



#### 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.)



## Make sauce

- Sprinkle flour over mushrooms. Cook, stirring often, until mushrooms are coated, 1 min.
- Add cream, broth concentrate and ¼ cup (½ 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.



## Cook ravioli

- Add ravioli to the boiling water. Cook, stirring gently, until tender, 2-4 min.
- Reserve ¼ cup (½ cup) pasta water, then drain.



## Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

2 tbsp) oil
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.