

# HELLO Creamy Mushroom Lovers' Ravioli with Spinach

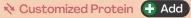
Veggie

20 Minutes



Mild Italian Sausage, uncased 250 g | 500 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 🎥









350 g | 700 g



113 g | 227 g



Baby Spinach



28 g | 56 g







56 ml | 113 ml

Garlic, cloves 1 2



Parmesan Cheese, shredded



1/4 cup | 1/2 cup

1 | 2



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



# Prep

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Thinly slice mushrooms.
- Peel, then mince or grate **garlic**.
- Peel, then cut **shallot** into ½-inch pieces.



#### Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve ¾ cup (1 ½ cups) pasta water, then drain ravioli.



# Sauté veggies

#### 🕂 Add | Mild Italian Sausage

- Meanwhile, heat a large non-stick pan over medium.
- When hot, add **1** ½ **tbsp** (3 tbsp) **butter**, then swirl the pan until melted.
- Add mushrooms and shallots. Cook, stirring occasionally, until mushrooms are golden-brown, 3-4 min.
- Add garlic. Cook, stirring often, until fragrant, 30 sec.
- · Season with salt and pepper.



#### Start sauce

- Sprinkle Cream Sauce Spice Blend into the pan with veggies. Cook, stirring often, until veggies are coated, 30 sec.
- Add cooking wine. Cook, stirring constantly, until mixture is combined and reduced slightly, 30 sec.
- Stir in **cream** and **reserved pasta water**, then bring to a simmer.
- Simmer, stirring often, until **sauce** thickens slightly, 2-3 min.



#### Finish sauce

- Add spinach to the pan with sauce. Cook, stirring often, until spinach wilts, 1 min.
- Add ravioli and half the Parmesan. Gently stir until Parmesan melts and ravioli is coated, 30 sec.
- Season with **salt** and **pepper**, to taste.



# Finish and serve

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

Measurements within steps

2 person 4 person

on Ingredient

## 3 | Sauté veggies and sausage

### 🕀 Add | Mild Italian Sausage

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