



Golden Parmesan Turkey and Mushroom Ravioli with Creamy Spinach Sauce

Fresh Pasta

35 Minutes



Turkey Breast
Portions
340 g | 680 g



Mushroom
Ravioli
350 g | 700 g



Mixed
Mushrooms
200 g | 400 g



Baby Spinach
56 g | 113 g



Shallot
1 | 2



Parmesan
Cheese, shredded
½ cup | 1 cup



Cream
237 ml | 474 ml



Panko
Breadcrumbs
¾ cup | 1 ½ cups



Mayonnaise
4 tbsp | 8 tbsp



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Chicken Broth
Concentrate
1 | 2



Zesty Garlic
Blend
1 tbsp | 2 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 | Butter, oil, salt, pepper

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper, shallow dish

Measurements
within steps

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



1 Prep

- Before starting, preheat the oven to 450 °F.
- 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.
- Meanwhile, thinly slice **mushrooms**.
- Peel, then cut **shallot** into ¼-inch pieces.
- Roughly chop **spinach**. (**TIP:** Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors.)



2 Prep turkey

- Add **panko** and **half the Parmesan** to a shallow dish.
- Pat **turkey** dry with paper towels then, if applicable, cut into 2 (4) equal pieces by carefully slicing into the centre of **each turkey breast** parallel to the cutting board.
- Season both sides of **turkey** with **Zesty Garlic Blend**, **salt** and **pepper**.
- Coat **turkey** all over with **mayo**. Working with **one piece of turkey** at a time, firmly press both sides into **panko** to coat completely.



3 Sear turkey

- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey**. (**NOTE:** Don't overcrowd the pan; cook turkey in 2 batches if needed.) Sear until golden-brown, 1-2 min per side. While **turkey** sears, line a baking sheet with parchment paper.
- Remove from heat and transfer **turkey** to the prepared baking sheet. Carefully rinse out the pan.
- Roast **turkey** in the **top** of the oven until cooked through and golden, 7-10 min.**



4 Cook veggies

- While **turkey** roasts, reheat the same pan over medium. When hot, add **1 tbsp** (2 tbsp) **butter**. Swirl pan until melted, 30 sec.
- Add **mushrooms** and **shallots**. Season with **salt** and **pepper**. Cook stirring often until softened, 3-4 min.



5 Cook ravioli and finish sauce

- Sprinkle **Cream Sauce Spice Blend** over **mushrooms**. Stir to coat. Add **cream** and **stock concentrate**. Cook, stirring often until **sauce** is simmering and thickens lightly, 2-3 min.
- While **sauce** cooks, add **ravioli** to the **boiling water**, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 1-3 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain **ravioli**.



6 Finish and serve

- Add **spinach**, **ravioli** and **remaining Parmesan cheese** to pan with **sauce**. Stir until **spinach** wilts, 1 min. Season to taste with **salt** and **pepper**. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Thinly slice **turkey**.
- Divide **ravioli** between plates. Top with **turkey**.

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