



Mushroom Lover's Ravioli in Red Sugo

with Roasted Mushrooms and Peppers

Veggie

25 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](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Mild Italian Sausage (uncased)
250 g | 500 g



Mushroom Ravioli
350 g | 700 g



Crushed Tomatoes with Garlic and Onion
1 | 2



Mushrooms
113 g | 227 g



Baby Spinach
56 g | 113 g



Oregano
7 g | 7 g



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



Garlic, cloves
1 | 2



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 | Unsalted butter, salt, pepper, sugar

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer

1



Boil water and prep

- Before starting, wash and dry all produce.

- Add **10 cups hot water** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, strip a few **oregano leaves** from **stems**, keeping the **stems**, then finely chop **1 tsp** (2 tsp).
- Thinly slice **mushrooms**.
- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.

4



Cook ravioli

- Meanwhile, add **ravioli** to the **boiling water**, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 2-3 min.
- Strain well, then return to the large pot.

2



Cook mushrooms

+ Add | **Ground Beef**

+ Add | **Mild Italian Sausage (uncased)**

- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **butter** then **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min.
- Season with **salt** and **pepper**.
- Add **garlic** and **chopped oregano**. Cook, stirring often, until fragrant, 1 min.

3



Make sauce

- Reduce heat to medium-low.
- Add **crushed tomatoes**, **¼ cup** (½ cup) **water**, **⅛ tsp** (¼ tsp) **sugar** and **reserved oregano stems**.
- Cook, stirring occasionally, until **sauce** thickens, 5-6 min.
- Season with **salt** and **pepper**.

5



Finish and serve

- Remove **oregano stems** from **sauce**, and discard.
- Add **sauce**, **spinach** and **1 tbsp** (2 tbsp) **butter** to large pot with **ravioli**. Stir, until **spinach** is wilted and **sauce** coats **ravioli**, 2-3 min.
- Season with **salt** and **pepper**, to taste.
- Divide **ravioli** between bowls.
- Sprinkle over **Parmesan**.

Measurements
within steps

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

2 | Cook mushrooms and beef

+ Add | **Ground Beef**

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

2 | Cook sausage

↻ Add | **Mild Italian Sausage (uncased)**

If you've opted to get **sausage**, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**. Transfer to a plate, cover to keep warm until stirring into the **sauce**.