



# Creamy Squash Ravioli

## with Mushrooms and Spinach

Veggie

20 Minutes

+ Add



Mild Italian Sausage, uncased  
250 g | 500 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  
¼ cup | ½ 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 | Mild Italian Sausage

- 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 mushrooms and sausage

+ Add | Mild Italian Sausage

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

\*\* Cook to a minimum internal temperature of 74°C/165°F.