



# Creamy Mushroom Lovers' Ravioli with Spinach

Veggie

20 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)

+ Add



Chicken Breast Tenders  
310 g | 620 g

+ Add



Mild Italian Sausage  
250 g | 500 g



Mushroom Ravioli  
350 g | 700 g



Mushrooms  
113 g | 227 g



Baby Spinach  
28 g | 56 g



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Cream  
56 ml | 113 ml



Garlic, cloves  
1 | 2



Parmesan Cheese, shredded  
¼ cup | ½ cup



Shallot  
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.

**Pantry items** | Pepper, salt, unsalted butter

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

1



## 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.

+ Add | **Chicken Breast Tenders**

- Thinly slice **mushrooms**.
- Peel, then mince or grate **garlic**.
- Peel, then cut **shallot** into ½-inch pieces.

2



## 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**.

3



## Sauté mushrooms

+ 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**.

4



## Cook 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 reduces 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.

5



## Finish sauce and ravioli

- 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.

6



## Finish and serve

+ Add | **Chicken Breast Tenders**

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

Measurements  
within steps

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

## 1 | Prep and cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken breast tenders**. Sear until **tenders** are golden-brown and cooked through, 3-4 min per side.\*\* Use the same pan to sauté **mushrooms** in step 3.

## 3 | Cook mushrooms and sausage

+ Add | **Mild Italian Sausage**

If you've opted to add **sausage**, heat a large non-stick pan over medium heat. When hot, add 1 ½ **tbsp** (3 **tbsp**) **butter**, then swirl the pan until melted. Add **sausage**, **mushrooms** and **shallots**. Cook, stirring occasionally, until **mushrooms** are golden-brown and **sausage** is cooked through, 4-6 min.\*\* Follow the rest of the recipe as written.

## 6 | Finish and serve

+ Add | **Chicken Breast Tenders**

Thinly slice **chicken**. Top **ravioli** with **chicken**.

\* 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.