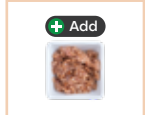




SuperQuick Squash Ravioli in Creamy Sun-Dried Tomato Sauce

with Mushrooms and Spinach
15 Minutes



Mild Italian, 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
56 g | 113 g



Yellow Onion, chopped
56 g | 113 g



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Cream
113 ml | 237 ml



Parmesan Cheese, shredded
¼ cup | ½ cup



Sun-Dried Tomato Pesto
¼ cup | ½ cup

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, salt, pepper

Cooking utensils | Large non-stick pan, large pot, colander

1



Prep

- 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.

- Heat a large non-stick pan over high heat.
- While pan heats, thinly slice **mushrooms**.

4



Finish and serve

- Divide **ravioli** between plates.
- Sprinkle **Parmesan cheese** over top.

2



Cook veggies and start sauce

+ Add | Mild Italian, uncased

- When hot, add **2 tbsp** (4 tbsp) **butter** to the pan. Swirl until melted, 30 sec.
- Add **onions** and **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until softened and lightly golden, 3-4 min.
- Reduce heat to medium, then sprinkle **Cream Sauce Spice Blend** over top. Stir to coat.
- Add **pesto, cream** and **¼ cup** (½ cup) **water**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.

3



Cook ravioli

- While **sauce** cooks, add **ravioli** to the boiling water, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 1-2 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and add **ravioli** directly to the pan of **sauce**.
- Add **spinach**. Season with **salt** and **pepper**. Stir to coat, until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)

Measurements
within steps

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

2 | Cook sausage and veggies and start sauce

+ Add | Mild Italian, uncased

If you've opted to add **sausage**, add **2 tbsp** (4 tbsp) **butter** to the hot pan. Swirl until melted, 30 sec. Add **sausage, onions** and **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** have softened and **sausage** is cooked through, 4-5 min. ** Continue with the recipe as written.