

HELLO Creamy Squash Ravioli with Mushrooms and Spinach

Veggie

20 Minutes



Mild Italian Sausage, uncased 250 g | 500 g











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 🎥





Butternut Squash



Ravioli

350 g | 700 g



Baby Spinach

28 g | 56 g





Vegetable Broth Concentrate





Cream

56 ml | 113 ml



1 tbsp | 2 tbsp

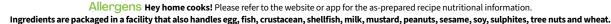
Mushrooms

113 g | 227 g



White Cooking

4 tbsp | 8 tbsp



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



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.



Make sauce

- Sprinkle flour over mushrooms. Cook, stirring often, until mushrooms are coated, 1 min.
- Add cream, broth concentrate and ¼ cup (½ 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.



Cook ravioli

- Add ravioli to the boiling water. Cook, stirring gently, until tender, 2-4 min.
- Reserve ¼ cup (½ cup) pasta water, then drain.



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.)



Finish and serve

- Divide ravioli between plates.
- Top with creamy mushroom sauce.
- Sprinkle **remaining Parmesan** over top.

Measurements within steps

1 tbsp (2 tbsp)

p) **oil**

4 person Ingredient

${\bf 1} \, | \, {\bf Cook \ mushrooms \ and \ sausage}$

🛨 Add | Mild Italian Sausage 🕽

If you've opted to add **sausage**, add **sausage** to the pan along with **mushrooms**. Cook, breaking up **sausage** and stirring often, until **mushrooms** have softened and **sausage** is cooked through, 5-6 min.** Follow the rest of the recipe as written.