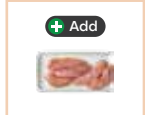




SuperQuick Creamy Butternut Squash Ravioli with Balsamic, Mushrooms and Sage

15 Minutes



Chicken Breast
Tenders
310 g | 620 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



Yellow Onion,
chopped
56 g | 113 g



Baby Spinach
56 g | 113 g



Sage
7 g | 14 g



Cream Cheese
2 | 4



Walnuts,
chopped
28 g | 56 g



Cream
56 ml | 113 ml



Vegetable Broth
Concentrate
2 | 4



Balsamic Vinegar
1 tbsp | 2 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 | Unsalted butter, salt, pepper

Cooking utensils | Colander, large pot, measuring cups, measuring spoons

1



Cook mushrooms

- Before starting, add 10 cups 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 medium heat.
- While the pan heats, thinly slice **mushrooms**.
- Tear **sage leaves** into small pieces.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt. Add **mushrooms, onions** and **sage**. Cook, stirring occasionally, until softened, 5-6 min. Season with **salt** and **pepper**. Remove from heat.

4



Finish and serve

+ Add | **Chicken Breast Tenders**

- Divide **ravioli** between bowls. Top with **walnuts**.

2



Cook ravioli

- Meanwhile, add **ravioli** to the boiling water, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **ravioli** to the same pot, off heat.

3



Make sauce

- Reheat the pan with **mushrooms** (from step 1) over medium.
- Add **cream, cream cheese, broth concentrates** and **vinegar**. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired!) Cook, stirring often, until **cream cheese** melts and **sauce** thickens slightly, 1-3 min. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **sauce** and **spinach** to the pot with **ravioli**. Gently stir to coat, until **spinach** wilts, 30 sec.

Measurements
within steps

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

4 | Cook chicken and serve

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, carefully rinse and wipe the pan (from step 3) clean. Reheat the same pan over medium-high. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. When the pan is 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. ****** Thinly slice **chicken**. Top final plates 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.