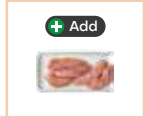




SuperQuick Creamy Mushroom Ravioli

with Leeks, Spinach and Goat Cheese

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)



Mushroom Ravioli
350 g | 700 g



Panko Breadcrumbs
1/3 cup | 2/3 cup



Baby Spinach
56 g | 113 g



Leek, sliced
56 g | 113 g



Lemon
1 | 2



Goat Cheese
1/4 cup | 1/2 cup



Cream
56 ml | 113 ml



Miso Broth Concentrate
2 | 4



Cream Sauce Spice Blend
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, milk, salt, pepper

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

1



Make panko topping

- 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 medium-high heat.
- Meanwhile, zest, then juice **lemon**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl to melt.
- Add **panko**. Cook, stirring constantly, until golden, 2-4 min. (**TIP**: Keep a close eye on panko so that it doesn't burn!)
- Remove from heat, then transfer **toasted panko** and **lemon zest** to a plate. Season with **salt** and **pepper**, then stir to combine.
- Carefully wipe the pan clean.

4



Finish and serve

+ Add | **Chicken Breast Tenders**

- Add **miso broth concentrate**, **cream**, **½ tbsp** (1 tbsp) **lemon juice**, **¼ cup** (½ cup) **milk**, **½ cup** (1 cup) **pasta water** to the pan (from step 2). Cook, stirring often, until **sauce** thickens, 1-3 min. (**TIP**: For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.) Remove from heat.
- Transfer **sauce** and **spinach** to the pot with **ravioli**. Gently stir to coat, until **spinach** wilts, 1 min.
- Divide **ravioli** between bowls. Top with **toasted panko-lemon zest mixture** and **goat cheese**.

♦ 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.

2



Boil ravioli

- Add **ravioli** to the boiling water, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¾ cup** (1 ½ cup) **pasta water**, then drain and return **ravioli** to the same pot, off heat.
- Stir in **1 tbsp** (2 tbsp) **butter**.

3



Cook leeks

+ Add | **Chicken Breast Tenders**

- Meanwhile, reheat the same pan (from step 1) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **leeks**. Cook, stirring often, until tender, 3-4 min. Season with **salt** and **pepper**.
- Sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until fragrant, 1 min.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook chicken and leeks

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Before cooking the **leeks**, reheat the same pan (from step 1) over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken breast tenders**. Sear for 3-4 min per side, until **tenders** are golden and cooked through.** Remove **chicken** to plate and keep warm. Carefully wipe pan clean.

4 | Finish and serve

+ Add | **Chicken Breast Tenders**

After dividing **ravioli** between bowls, top with **chicken**.