



Creamy Mushroom Lovers' Ravioli with Spinach

Veggie

20 Minutes

Customized Protein

+ Add

Swap

or

x2 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



Bacon Strips
100 g | 200 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, butter

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

1



Prep

- Before starting, bring a large pot of water with 1 tbsp salt to a boil (use same for 4 servings).
- Wash and dry all produce.

+ Add | Bacon Strips

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

2



Cook ravioli

+ Add | Chicken Breast Tenders

- To the **boiling water**, add **ravioli**. Cook for 3-4 min, stirring occasionally, until tender but still firm to the bite.
- Reserve ¾ cup (1 ½ cups) **pasta water**, then drain **ravioli**.

3



Sauté mushrooms

- 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 for 3-4 min, stirring occasionally, until **mushrooms** are golden.
- Add **garlic**. Cook for 30 sec, stirring often, until fragrant.
- Season with **salt** and **pepper**.

4



Cook sauce

- Sprinkle **Cream Sauce Spice Blend** into the pan with **veggies**. Cook for 30 sec, stirring often, until **veggies** are coated.
- Add **cooking wine**. Cook for 30 sec, stirring constantly, until **mixture** is combined and reduced slightly.
- Stir in **cream** and **reserved pasta water**, then bring to a simmer.
- Simmer for 2-3 min, stirring often, until **sauce** thickens slightly.

5



Finish sauce and ravioli

- To the pan with **sauce**, add **spinach**. Cook for 1 min, stirring often, until **spinach** wilts.
- Add **ravioli** and **half the Parmesan**. Gently stir for 30 sec, until **Parmesan** melts and **ravioli** is coated.
- Season with **salt** and **pepper**.

6



Finish and serve

+ Add | Chicken Breast Tenders

+ Add | Bacon Strips

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

Measurements within steps

1 **tbsp** (2 **tbsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

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.

1 | Prep and cook bacon

+ Add | Bacon Strips

If you've opted to add **bacon**, on a clean cutting board, cut **bacon** into 1-inch pieces. Heat a large non-stick pan over medium-high, when hot, add **bacon**. Cook for 5-7 min, stirring occasionally, until crispy.** Transfer to a paper towel-lined plate. Discard bacon fat from the pan, then carefully wipe clean. Use the same pan to cook **mushrooms** in step 3.

2 | Cook ravioli and chicken

+ Add | Chicken Breast Tenders

If you've opted to add **chicken breast tenders**, while the **pasta** cooks, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Sear for 3-4 min per side, until **chicken** is golden and cooked through.** Remove to a plate. Cover to keep warm. Carefully wipe out the pan. Use the same pan to cook **mushrooms** in step 3.

6 | Finish and serve

+ Add | Chicken Breast Tenders

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

6 | Finish and serve

+ Add | Bacon Strips

Top **ravioli** with **bacon**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook chicken and bacon to a minimum internal temperature of 165°F and 160°F, respectively.