



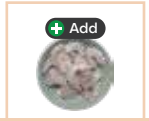
Cheesy-Peas-y Mushroom Ravioli

with Golden Panko-Parm Topping

Veggie Quick 25 Minutes

Custom Recipe + 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](https://www.hellofresh.ca)



Shrimp

285 g | 570 g



Mushroom Ravioli
350 g | 700 g



Baby Spinach
113 g | 227 g



Green Peas
56 g | 113 g



Shallot
1 | 2



Cream
113 ml | 237 ml



Panko Breadcrumbs
1/4 cup | 1/2 cup



Parmesan Cheese, shredded
1/2 cup | 1 cup



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Chicken Stock Powder
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 | Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

1



Make panko topping

• Before starting, wash and dry all produce.

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter**, swirling pan until melted, 30 sec.
- Add **panko**. Season with **salt** and **pepper**. Cook, stirring often until golden-brown, 3-4 min.
- Transfer to small bowl. Wipe pan clean.

2



Prep

+ Add | Shrimp

- Peel, then cut **shallot** into ½-inch pieces.
- Roughly chop **spinach**.

3



Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **1 cup** (2 cups) **pasta water**, then drain and return **ravioli** to the same pot, off heat.

4



Cook veggies

- Reheat the same pan (from step 1) over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, swirling pan until melted, 30 sec.
- Add **peas** and **shallots**. Cook, stirring often, until **shallots** soften, 2-3 min.

5



Finish sauce

- Sprinkle **Cream Sauce Spice Blend** and **chicken stock powder** over **veggies** in pan. Stir to coat.
- Gradually add **cream** and **reserved pasta water**.
- Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min.

6



Finish and serve

+ Add | Shrimp

- Add **ravioli**, **spinach** and **half the Parmesan** to **sauce**. Cook, stirring until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add water, 1-2 tbsp at a time, if desired.)
- Divide **ravioli** between plates.
- Sprinkle **remaining Parmesan** and **panko mixture** overtop.

Measurements
within steps

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

2 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Reheat the same pan (from step 1) over medium-high. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Reuse the same pan to cook **veggies** in step 4.

6 | Finish and serve

+ Add | Shrimp

Top final plates with **shrimp**.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.