

Creamy Mushroom Lovers' Ravioli

with Spinach

Veggie

Quick

25 Minutes





Mushroom Ravioli



Mushrooms





Baby Spinach







Garlic, cloves

Shallot



Parmesan Cheese,



shredded



White Cooking Wine

Start here

- Before starting, 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.
- Wash and dry all produce.

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

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
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	50 g	100 g
White Cooking Wine	4 tbsp	8 tbsp
Unsalted Butter*	1 ½ tbsp	3 tbsp
Salt and Pepper*		

^{*} Pantry items

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.



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Prep

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



Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve $\frac{3}{4}$ cup (1 $\frac{1}{2}$ cups) pasta water, then drain ravioli.



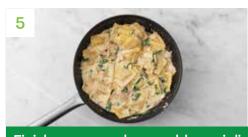
Sauté mushrooms

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



Cook sauce

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



Finish sauce and assemble ravioli

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



Finish and serve

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

Dinner Solved!