



Creamy Mushroom Lovers' Ravioli

with Spinach

Veggie

Quick

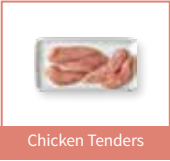
20 Minutes



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Mushroom Ravioli



Chicken Tenders



Mushrooms



Baby Spinach



Cream Sauce Spice Blend



Cream



Garlic, cloves



Parmesan Cheese, shredded



Shallot



White Cooking Wine

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken tenders, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO RAVIOLI

These pillowy pasta bites are filled with mushrooms and cook in no time!

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
Chicken Tenders	340 g	680 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
Unsalted Butter*	1 ½ tbsp	3 tbsp
Salt and Pepper*		

* Pantry items

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

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

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.

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken tenders**. Sear until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate. Reuse the same pan to cook **mushrooms** in step 3.



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.



Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve ¾ **cup** (1 ½ cups) **pasta water**, then drain **ravioli**.



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.



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**.



Finish and serve

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

Arrange **chicken** on top of **plated ravioli**.

Dinner Solved!