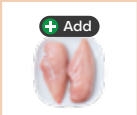




Creamy Mushroom Lovers' Ravioli with Spinach

Veggie 20 minutes



Chicken Breast
2 | 4

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



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
1/4 cup | 1/2 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 | Unsalted butter, salt, pepper

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

1



Prep

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

2



Cook ravioli

- + Add | **Chicken Breast**
- 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**.

3



Sauté mushrooms

- Meanwhile, heat a large non-stick pan over medium.
- When the pan is 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**.

4



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.

5



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.

6



Finish and serve

- + Add | **Chicken Breast**
- Divide **ravioli** between bowls.
- Sprinkle **remaining Parmesan** over top.

Measurements
within steps

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

2 | Cook chicken

+ Add | **Chicken Breast**

If you've opted to add **chicken breasts**, while **ravioli** cooks, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer **chicken** to a plate and cover to keep warm. Reuse the same pan to cook **mushrooms** in step 3.

6 | Finish and serve

+ Add | **Chicken Breast**

Thinly slice **chicken**. Top final bowls with **chicken**.

* 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.



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