



Creamy Squash Ravioli

with Mushrooms and Spinach

Veggie Quick 25 Minutes



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



Squash Ravioli



Mushrooms



Baby Spinach



Parmesan Cheese,
shredded



Vegetable Broth
Concentrate



Cream Sauce Spice
Blend



Cream



White Cooking Wine

HELLO RAVIOLI

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

Start here

Before starting, wash and dry all produce.

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

Bust out

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

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Mushrooms	113 g	227 g
Baby Spinach	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Vegetable Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 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.



1 Prep and cook mushrooms

- Thinly slice **mushrooms**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted, 1 min.
- Add **mushrooms**. Cook, stirring occasionally, until golden-brown, 5-6 min. Season with **salt** and **pepper**.
- Add **cooking wine**. Cook, stirring often, until absorbed, 1-2 min.



4 Cook ravioli

- While **spinach** wilts, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain.



2 Prep

- Meanwhile, add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.



5 Finish ravioli

- Add **ravioli** and **half the Parmesan** to the pan with **sauce**.
- Season with **salt** and **pepper**, then stir gently to coat **ravioli**. (**TIP**: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)



3 Make sauce

- Meanwhile, sprinkle **Cream Sauce Spice Blend** over **mushrooms**. Cook, stirring often, until **mushrooms** are coated, 1-2 min.
- Add **cream** and **broth concentrate**. Bring to a simmer, then reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**, then stir until wilted, 1-2 min.
- Remove the pan from heat, then season with **salt** and **pepper**.



6 Finish and serve

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

Dinner Solved!



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