

Creamy Squash Ravioli

with Mushrooms and Spinach

Veggie

Quick

20 Minutes







Squash Ravioli









Mushrooms

Baby Spinach







Parmesan Cheese, shredded

Vegetable Broth Concentrate

Cream







Cream Sauce Spice Blend



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!

Start here

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

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

Bust out

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

Ingredients

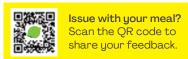
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	2 Person	4 Person
Squash Ravioli	350 g	700 g
Chicken Tenders •	340 g	680 g
Mushrooms	113 g	227 g
Baby Spinach	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Vegetable Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

- * Pantry items
- ** Cook chicken to a minimum internal temperature of 74°C/165°F.
- * 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.





Prep and cook mushrooms

- Thinly slice mushrooms.
- Heat a large non-stick pan over mediumhigh 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.

If you've opted to add **chicken tenders**, before cooking the **mushrooms**, 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, then cover to keep warm. Reuse the same pan to cook **mushrooms**.



Make sauce

- 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 mediumlow. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**, then stir until wilted, 1-2 min.
- Remove from heat, then season with **salt** and **pepper**.



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.



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.)



Finish and serve

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

Top final plates with chicken tenders.

Dinner Solved!