



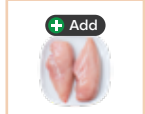
Green Goddess Squash Ravioli

with Basil Cream and Almonds

Veggie

Quick

25 Minutes



Chicken Breasts

2 | 4

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Butternut Squash Ravioli
1 | 2



Green Peas
113 g | 227 g



Baby Spinach
56 g | 113 g



Shallot
1 | 2



Cream
56 ml | 113 ml



Basil Pesto
1/4 cup | 1/2 cup



White Cooking Wine
4 tbsp | 8 tbsp



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Vegetable Stock Powder
1 tbsp | 2 tbsp



Almonds, sliced
28 g | 56 g

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*, oil*, salt*, pepper*

Cooking utensils | Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

1



Prep and toast almonds

• Before starting, wash and dry all produce.

- 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.
- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tsp (1 tsp) oil** and **almonds**.
- Season with **salt** and **pepper**, then toast, stirring often until golden, 3-4 min. (**TIP:** Keep your eye on almonds so they don't burn!)
- Transfer to a plate.

2



Prep

+ Add | **Chicken Breasts**

- Peel, then cut **shallot** into ¼-inch slices.
- Roughly chop **spinach**.
- Add **pesto** and **1 tbsp (2 tbsp) cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **1 ½ cup (3 cups) pasta water**, then drain and return **ravioli** to the same pot, off heat.
- Add **2 tsp (4 tsp) oil**, then gently toss to coat.

4



Make sauce

- Reheat the same pan (from step 1) over medium-high.
- When hot, add **2 tbsp (4 tbsp) butter**. Swirl the pan until melted, 30 sec.
- Add **shallots** and **peas**. Cook, stirring often, until **shallots** are softened and lightly golden, 2-3 min.
- Sprinkle over **Cream Sauce Spice Blend** and **veggie stock powder**. Stir to coat.
- Add **white wine**. Cook, stirring often until fragrant, 30 sec.

5



Finish sauce

- Add **remaining cream** and **1 cup (2 cup) of the reserved pasta water**. Bring to a simmer, then reduce heat to medium-low.
- Cook, stirring occasionally until **sauce** has thickened slightly, 2-3 min. Season with **salt** and **pepper**, to taste.

6



Finish and serve

+ Add | **Chicken Breasts**

- Add **ravioli** and **spinach** to the pan with **sauce**. Stir to coat.
- Cook, stirring occasionally until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add additional reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **ravioli** between plates.
- Drizzle **pesto cream** over top.
- Sprinkle **toasted almonds** over top.

Measurements
within steps

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

2 | Cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with **paper towels**. Season with **salt** and **pepper**. Heat the same pan (from step 1) over medium. 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 to a plate. Reuse the same pan to make **sauce** in step 4.

6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Arrange on top of plated **ravioli**, then drizzle with **pesto cream** and sprinkle **toasted almonds** over top.

** 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.



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