



Squash Ravioli and Roasted Cauliflower with Creamy Garlic Sauce

Veggie

30 Minutes



Squash Ravioli



Cauliflower, florets



Baby Spinach



Thyme



Garlic, cloves



Cream



Parmesan Cheese,
shredded



Vegetable Broth
Concentrate

HELLO RAVIOLI

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

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Cauliflower, florets	285 g	570 g
Baby Spinach	28 g	56 g
Thyme	7 g	7 g
Garlic, cloves	2	4
Cream	113 ml	237 ml
Parmesan Cheese, shredded	¼ cup	¼ cup
Vegetable Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
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.

Contact

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Roast cauliflower

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then roughly chop. Cut **cauliflower** into bite-sized pieces. Add **cauliflower, thyme and 1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender, 14-16 min.



Make sauce

Add **cream, broth concentrate and 1 tbsp butter** (dbl for 4 ppl) to the pan with **garlic butter**. Bring to a simmer. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Remove the pan from heat. Season with **salt and pepper**, then stir to combine.



Finish prep

While **cauliflower** roasts, 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. While **water** comes to a boil, peel, then mince or grate **garlic**.



Cook ravioli

While **sauce** cooks, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then **drain** and return **ravioli** to the same pot, off heat.



Cook garlic butter

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **garlic**. Cook, stirring often, until **butter** melts and **garlic** is fragrant, 1 min.



Finish and serve

Pour **creamy garlic sauce** over **ravioli** in the large pot, then add **roasted cauliflower** and **spinach**. Stir gently to combine. Divide **ravioli** between bowls. Sprinkle **Parmesan** over top.

Dinner Solved!