



# Cheesy Baked Ravioli

with Roasted Squash and Spinach

Veggie

30 Minutes



Squash Ravioli



Butternut Squash, cubes



Aged White Cheddar Cheese, shredded



Shallot



Garlic, cloves



Cream Cheese



Chives



Baby Spinach

HELLO RAVIOLI

*This cozy fall pasta is stuffed with sweet roasted squash!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, strainer, parchment paper, measuring cups, whisk, large pot, 8x8-inch baking dish

## Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Butternut Squash, cubes	170 g	340 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Shallot	50 g	100 g
Garlic, cloves	2	4
Cream Cheese	86 g	172 g
Chives	7 g	7 g
Baby Spinach	56 g	113 g
Milk*	¼ cup	½ cup
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.*

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## Roast squash

Peel, then mince or grate **garlic**. Peel, then finely chop **shallot**. Add **squash, shallots, garlic** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, stirring halfway through, until tender, 22-24 min.



## Prep

While **squash** roasts, 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. Thinly slice **chives**.



## Cook ravioli

When there is 8 min left in the cook time for **squash**, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 1-2 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain. Set aside in the strainer.



## Make sauce

Return the large pot to medium heat. When hot, add **reserved pasta water**, **¼ cup milk**, **2 tbsp butter** (dbl both for 4 ppl), **cream cheese** and **half the chives**. Cook, whisking often, until smooth, 2-3 min. Add **spinach**. Cook, stirring often, until wilted, 1-2 min.



## Assemble bake

When **squash** is removed from the oven, turn on the broiler to high. Add **ravioli** and **squash** to the pot with **sauce** and **spinach**. Season with **salt** and **pepper**, then gently toss to combine. Transfer to a lightly-oiled, 8x8-inch baking dish (9x13-inch for 4 ppl). Sprinkle **cheese** over top. Broil in the **middle** of the oven until **cheese** melts, 3-4 min.



## Finish and serve

Divide **ravioli bake** between plates. Sprinkle **remaining chives** over top.

## Dinner Solved!