



Squash Ravioli and Roasted Cauliflower

with Creamy Garlic Sauce

Veggie

30 Minutes



Squash Ravioli



Cauliflower, florets



Baby Spinach



Garlic, cloves



Cream



Parmesan Cheese, shredded



Cream Sauce Spice Blend



Dried Rosemary

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
Garlic, cloves	2	4
Cream	113 ml	237 ml
Parmesan Cheese, shredded	¼ cup	¼ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Dried Rosemary	1 tsp	2 tsp
Unsalted Butter*	3 tbsp	6 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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1 Prep

- 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.
- Cut **cauliflower** into bite-sized pieces.



2 Roast cauliflower

- Add **cauliflower, dried rosemary** 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.



3 Finish prep and start sauce

- Meanwhile peel, then mince or grate **garlic**.
- Roughly chop **spinach**.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **garlic** and **spinach**. Cook, stirring often, until **butter** melts and **spinach** wilts, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until fragrant, 1 min.



4 Make creamy garlic sauce

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



5 Cook ravioli

- Meanwhile, 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.
- Add **1 tbsp butter** (dbl for 4 ppl), then gently toss to coat.



6 Finish and serve

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

Dinner Solved!