



Squash Ravioli in Coconut Cream Sauce with Mushrooms and Baby Spinach

Veggie Optional Spice 25 Minutes



Squash Ravioli



Garlic



Mushrooms



Coconut Milk



Soy Sauce



Baby Spinach



Basil



Chili Flakes

HELLO COCONUT MILK
A delicious dairy alternative!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

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

Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Garlic	3 g	6 g
Mushrooms	227 g	454 g
Coconut Milk	165 ml	330 ml
Soy Sauce	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Basil	7 g	14 g
Chili Flakes 🌶️	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Cook ravioli

Add **10 cups water** and **2 tsp salt** to a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat. Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain.



Prep

While the **ravioli** cooks, peel, then mince or grate **garlic**. Slice **mushrooms**. Roughly tear **basil**.



Cook mushrooms

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mushrooms**. Season with **salt** and **pepper**. Cook, stirring occasionally, until golden and tender, 3-4 min. Add **garlic** and **½ tsp chili flakes**. (NOTE: Reference Heat Guide.) Cook, stirring, until **garlic** is fragrant, 30 sec.



Cook sauce

Add **coconut milk**, **soy sauce** and **reserved pasta water** to the pan with the **mushrooms**. Cook, stirring often, until **sauce** slightly reduces and thickens, 2-3 min.



Finish pasta

Add **spinach** to the pan, then stir until wilted. Add **ravioli**, then gently stir until warmed through and coated in **sauce**, 1-2 min.



Finish and serve

Divide **ravioli** between plates. Sprinkle **basil** and any **remaining chili flakes** over top, if desired.

Dinner Solved!