



# 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.*

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## 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!