



Spinach and Ricotta Ravioli with Creamy Mushroom Sauce and Salad

Super Quick 15 Minutes • Veggie

20



Garlic Clove



Sliced Mushrooms



Spinach and Ricotta Ravioli



UHT Cooking Cream



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Baby Leaf Mix



Balsamic Glaze

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Kettle, garlic press, frying pan and saucepan.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Sliced Mushrooms**	120g	180g	240g
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
UHT Cooking Cream 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Grated Hard Italian Style Cheese** 7) 8)	20g	30g	40g
Baby Leaf Mix**	20g	50g	50g
Balsamic Glaze 14)	12ml	18ml	24ml
Pantry	2P	3P	4P
Water for the Sauce*	75ml	120ml	150ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	335g	100g
Energy (kJ/kcal)	2341/559	699/167
Fat (g)	33.6	10.0
Sat. Fat (g)	22.2	6.6
Carbohydrate (g)	46.5	13.9
Sugars (g)	11.8	3.5
Protein (g)	16.7	5.0
Salt (g)	2.96	0.88

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 10) Celery 13) Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



Get Frying

- Boil a full kettle.
- Grate or press the **garlic**.
- Heat a drizzle of **oil** in a frying pan on high heat.
- Fry the **mushrooms**, 5-6 mins.

3



Sauce Time

- Next, fry the **garlic** with the **mushrooms**, 1 min.
- Add the **cooking cream**, **veg stock paste**, **Italian style cheese** and **water** (see pantry).
- Simmer, 2-3 mins. Season with **salt** and **pepper**.

2



Simmer Pasta

- Meanwhile, pour the **boiled water** into a saucepan with **½ tsp salt** on high heat.
- Boil the **ravioli**, 3 mins.
- Once cooked, drain. Drizzle with **oil** and stir through.

4



Dinner's Ready!

- Gently stir the **ravioli** into the **sauce**.
- Serve in bowls with the **baby leaves** to one side.
- Drizzle with the **balsamic glaze**.

Enjoy!