



Super Quick Spinach and Ricotta Ravioli with Creamy Mushroom Sauce and Rocket

Super Quick 15 Minutes • 1 of your 5 a day

49



Garlic Clove



Sliced Mushrooms



Spinach and Ricotta Ravioli



Creme Fraiche



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Wild Rocket



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**	180g	300g	360g
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Crème Fraîche** 7)	150g	225g	300g
Vegetable Stock Paste	10g	15g	20g
Grated Hard Italian Style Cheese** 7) 8)	20g	30g	40g
Wild Rocket**	20g	40g	40g
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	365g	100g
Energy (kJ/kcal)	2414/577	661/158
Fat (g)	34.9	9.6
Sat. Fat (g)	20.5	5.6
Carbohydrate (g)	48.8	13.4
Sugars (g)	11.9	3.3
Protein (g)	17.2	4.7
Salt (g)	2.94	0.81

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

Allergens

7) Milk 8) Egg 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, mollusc, 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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Get Frying

- Boil a full kettle.
- Peel and grate the **garlic** (or use a garlic press)
- Heat a drizzle of **oil** in a frying pan on high heat.
- Fry the **mushrooms**, 5-6 mins.



Sauce Time

- Next, add the **garlic** to the **mushrooms**. Fry for 1 min.
- Add the **crème fraîche**, **veg stock paste**, **hard Italian style cheese** and **water** (see pantry).
- Simmer, 2-3 mins. Season with **salt** and **pepper**.



Simmer Pasta

- Meanwhile, pour the **boiled water** into a saucepan with $\frac{1}{2}$ **tsp salt** on high heat.
- Boil the **ravioli**, 3 mins.
- Once cooked, drain. Drizzle with **oil** and stir through.



Dinner's Ready!

- Gently stir the **ravioli** into the **sauce**.
- Share the **ravioli** between your serving bowls.
- Top with the **rocket leaves** and drizzle over the **balsamic glaze**.

Enjoy!