



HALL OF FAME

CREAMIEST MUSHROOM RAVIOLI

with Parmesan and Heirloom Grape Tomatoes



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



Button
Mushrooms



Heirloom
Grape Tomatoes



Chili Flakes



Parmesan Cheese
(Contains: Milk)



Veggie Stock
Concentrate



Shallot



Parsley



Mushroom Ravioli
(Contains: Wheat,
Milk, Eggs)



Sour Cream
(Contains: Milk)

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 520**





START STRONG


Save a little of the pasta cooking water to use in step 4. It will give the sauce a nice, loose consistency and create an extra-silky mouthfeel with its starches.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|-----------------|
| • Button Mushrooms | 4 oz 8 oz |
| • Shallot | 1 2 |
| • Heirloom Grape Tomatoes | 4 oz 8 oz |
| • Parsley | ¼ oz ½ oz |
| • Chili Flakes  | 1 tsp 2 tsp |
| • Mushroom Ravioli | 9 oz 18 oz |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Veggie Stock Concentrate | 1 2 |
| • Parmesan Cheese | ¼ Cup ½ Cup |

WINE CLUB

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim **mushrooms**, then cut into ¼-inch-thick slices. Halve and peel **shallot**, then thinly slice. Halve **tomatoes** lengthwise. Pick a few **parsley leaves** from stems for garnish, then finely chop the rest of the bunch.



4 MAKE SAUCE

Once **shallot** is softened, stir **tomatoes** into pan, then reduce heat to low. Stir in **sour cream**, **stock concentrate**, half the **Parmesan**, and ¼ **cup pasta cooking water**. Season with **salt**, **pepper**, **chopped parsley**, and more **chili flakes** to taste.



2 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms** and cook, tossing, until browned, 5-7 minutes. Add **shallot**, a pinch of **chili flakes** (to taste), and a drizzle of olive oil. Cook, tossing, until shallot is softened, 2-3 minutes.



5 TOSS RAVIOLI

Add **ravioli** to pan, increase heat to medium, and gently toss to coat ravioli in **sauce**. Cook until sauce thickens slightly, 1-2 minutes. **TIP:** Add more pasta cooking water, if needed, to give sauce a loose consistency.



3 BOIL RAVIOLI

Once water is boiling, add **ravioli** to pot. Cook until tender and floating to the top, about 4 minutes. Carefully scoop out and reserve ½ **cup pasta cooking water**, then drain.



6 PLATE AND SERVE

Divide **ravioli mixture** between plates, then garnish with remaining **Parmesan** and reserved **parsley leaves** and serve.

HOLY RAVIOLI!

Getting stuffed inside pasta is pretty fly for a fungi.

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