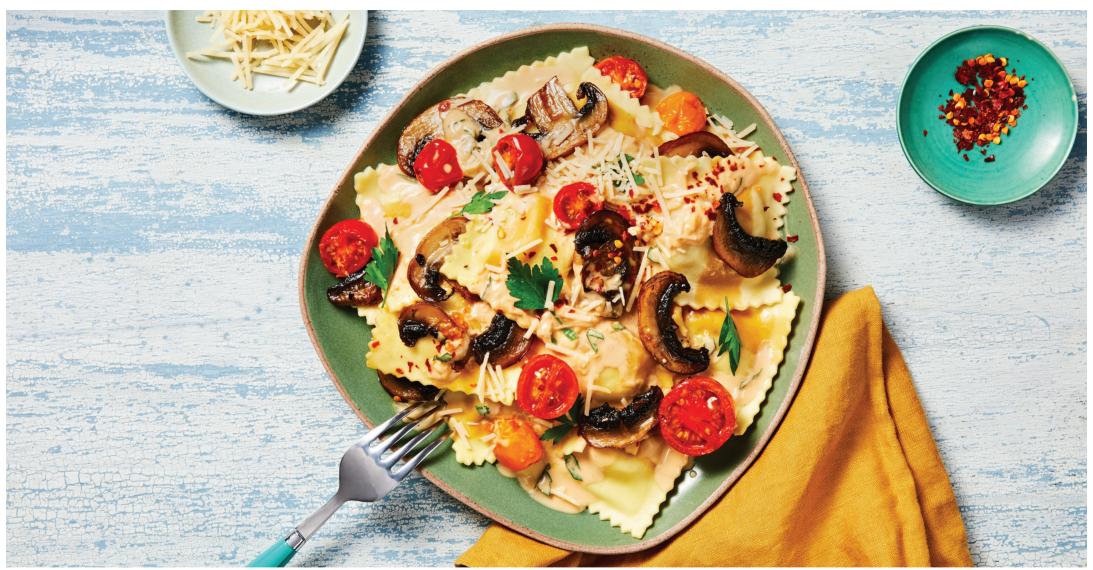


CREAMIEST MUSHROOM RAVIOLI

with Parmesan & Heirloom Grape Tomatoes



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.



Shallot

Button Mushrooms









Heirloom Grape Chili Flakes



Parsley

Mushroom Ravioli



Mushroom Stock Concentrate

PREP: 10 MIN TOTAL: 30 MIN CALORIES: 500

(Contains: Eggs, Milk, Wheat)

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START STRONG

Don't skip our instruction to save some pasta cooking water before draining in step 3. Adding it back in at the end will emulsify the sauce and allow all of the flavors to mingle.

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)



Ingredient 2-person | 4-person

Button Mushrooms 4 oz | 8 oz | 8

• Shallot 1|2

• Heirloom Grape Tomatoes 4 oz | 8 oz

• Parsley 1/4 oz | 1/2 oz

• Chili Flakes 1 tsp | 2 tsp

• Mushroom Ravioli 9 oz | 18 oz

• Sour Cream 4 TBSP | 8 TBSP

Mushroom Stock Concentrate
 1 | 2

• Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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



2 COOK VEGGIES
Heat a large drizzle of olive oil in a large pan over medium-high heat. Add mushrooms and cook, stirring, until browned, 5-7 minutes. Add shallot, another drizzle of olive oil, and chili flakes to taste. Cook, stirring, until shallot is softened, 2-3 minutes.



COOK RAVIOLI
Once water is boiling, add ravioli
to pot. Reduce heat to low. Cook until
tender and floating to the top, 3-4
minutes. Carefully reserve ½ cup pasta
cooking water (1 cup for 4 servings),
then drain.



MAKE SAUCE
Once shallot has softened, stir
tomatoes into pan. Reduce heat to low.
Stir in sour cream, stock concentrate,
half the Parmesan, and ¼ cup reserved
pasta cooking water (⅓ cup for 4
servings). Season with salt, pepper,
chopped parsley, and a pinch more
chili flakes if desired.



FINISH RAVIOLI
Add ravioli to pan and increase heat to medium. Gently stir to coat ravioli in sauce. Cook until sauce thickens slightly, 1-2 minutes. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until ravioli is coated in a creamy sauce.



SERVEDivide **ravioli mixture** between plates. Garnish with remaining **Parmesan** and reserved **parsley leaves** and serve.

GO NUTS! -

Have some almonds or pine nuts on hand? Toast them up and sprinkle over your finished dish for a satisfying crunch.

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