



CREAMIEST MUSHROOM RAVIOLI

with Parmesan & Heirloom Grape Tomatoes



HELLO BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 500



Button Mushrooms



Heirloom Grape Tomatoes



Chili Flakes



Sour Cream
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Shallot



Parsley



Mushroom Ravioli
(Contains: Eggs, Milk, Wheat)



Mushroom Stock Concentrate

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)

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
- Mushroom Stock Concentrate 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

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.



3 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.



4 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** (½ cup for 4 servings). Season with **salt**, **pepper**, **chopped parsley**, and a pinch more **chili flakes** if desired.



5 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.



6 SERVE

Divide **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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