



# ONE-PAN MUSHROOM RAVIOLI GRATIN

with a Crispy Parmesan Crust



HELLO

## RAVIOLI GRATIN

Toasted cheesy breadcrumbs on top give tender pasta a crispy, crunchy finish.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 510



Button Mushrooms



Mushroom Ravioli  
(Contains: Wheat, Eggs, Milk)



Thyme



Parmesan Cheese  
(Contains: Milk)



Yellow Onion



Veggie Stock Concentrate



Panko Breadcrumbs  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)

## START STRONG

Save time on thyme by skipping stripping the leaves. Just toss the entire sprig in with the mushrooms in step 2, but be sure to take it out before step 5.

## BUST OUT

- Large pan
- Small bowl
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Button Mushrooms 8 oz | 16 oz
- Yellow Onion ½ | 1
- Thyme ¼ oz | ¼ oz
- Veggie Stock Concentrate 1 | 2
- Mushroom Ravioli 9 oz | 18 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



PAIR WITH  
Aperçu Pays d'Oc Merlot, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Trim, then thinly slice **mushrooms**. Halve, peel, and thinly slice half the **onion** (use the other half as you like). Strip **thyme leaves** from stems; discard stems.



## 4 MAKE CRUST

While ravioli cook, combine ¼ cup **panko** (we sent more), **Parmesan**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.



## 2 COOK VEGGIES

Heat a drizzle of **olive oil** in a large pan over medium heat (use an ovenproof pan if you have one). Add **mushrooms**, **onion**, and **thyme**. Cook, tossing, until softened, 5-6 minutes. Season with **salt** and **pepper**. Stir in **stock concentrate** and **1½ cups water**. Bring to a simmer.



## 5 ADD SOUR CREAM

Add **sour cream** to pan and gently stir to coat ravioli and create a thick sauce. (**TIP:** If sauce seems dry, add a splash of water.) Season with **salt** and **pepper**. If your pan is not ovenproof, transfer mixture to a small baking dish at this point.



## 3 COOK RAVIOLI

Add **ravioli** to pan, spreading them out in an even layer. Cover and cook 4 minutes. Uncover and cook, spooning stock over ravioli occasionally, until tender, 5-6 minutes more. **TIP:** If liquid evaporates before ravioli are tender, add a splash of water to pan; shake pan to keep ravioli from sticking.



## 6 BROIL AND SERVE

Sprinkle **crust** over **ravioli**. Transfer pan to broiler (or oven) and broil until crust is golden and crisp, 1-2 minutes. Divide ravioli between plates and serve.

## VICTORY!

The gratin crust ensures a perfect ratio of tenderness to crunch.

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