



HALL OF FAME

ONE-PAN MUSHROOM RAVIOLI GRATIN

with a Crispy Parmesan Crust



HELLO HALL OF FAME

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

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 520**

-  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

Not in the mood to strip thyme leaves from the stem? We totally get it. Toss the entire sprig in with the mushrooms, 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
Tornambe IGP Puglia
Sangiovese, 2015

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

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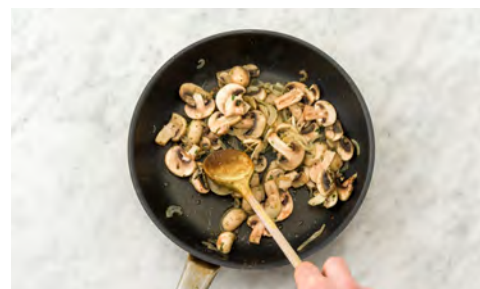
1 PREHEAT AND PREP

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 rest 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.



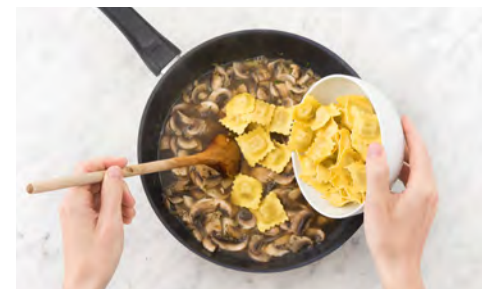
2 COOK VEGGIES

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. If liquid evaporates before ravioli are tender, add a splash of **water** to pan. **TIP:** Shake pan to keep ravioli from sticking.



6 BROIL AND SERVE

Sprinkle **crust** over **ravioli**. Broil or bake until crust is golden and crisp, 1-2 minutes. Divide between plates and serve.

VICTORY!

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

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