



CHICKEN & BACON RAVIOLI IN PARMESAN CREAM SAUCE

with Tomato & Mushrooms

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



1 | 2
Shallot



1 | 2
Roma Tomato



1 TBSP | 1 TBSP
Italian Seasoning



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



9 oz | 18 oz
Chicken, Bacon,
and Mozzarella
Ravioli
Contains: Eggs, Milk,
Wheat

HELLO

RAVIOLI

Tender pasta pillows are stuffed with chicken, salty-savory bacon, and melty mozzarella.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



PASTA PERFECT

The easiest way to tell when the ravioli are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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* Chicken, Bacon, and Mozzarella Ravioli are fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and thinly slice **mushrooms**. Halve, peel, and mince **shallot**. Dice **tomato**.



3 COOK RAVIOLI

- Once water is boiling, gently add **ravioli*** to pot. Reduce to a low simmer and cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes. Reserve **¼ cup pasta cooking water**, then drain.



2 MAKE SAUCE

- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms**: cook, stirring occasionally, until lightly browned and slightly crispy, 5-7 minutes.
- Add **shallot**, half the **Italian Seasoning (all for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)**. Cook, stirring, until shallot is softened, 2-3 minutes.
- Stir in **tomato**, then reduce heat to medium. Add **sour cream**, half the **Parmesan (save the rest for serving)**, **¼ cup water (½ cup for 4)**, and **1 TBSP butter (2 TBSP for 4)**. Reduce heat to low and simmer until slightly thickened, 1-2 minutes more. Season with **salt** and **pepper**.



4 TOSS PASTA & SERVE

- Stir **ravioli** into pan with **sauce**. If needed, add reserved **pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Season with **salt** and **pepper**.
- Divide between bowls, top with remaining **Parmesan**, and serve.