



MUSHROOM RAVIOLI WITH KALE & WALNUTS

in a Brown Butter Crème Fraîche Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



4 oz | 4 oz
Kale



1 Clove | 2 Cloves
Garlic



9 oz | 18 oz
Mushroom Ravioli
Contains: Eggs, Milk,
Wheat



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 | 2
Mushroom Stock
Concentrate



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

CRÈME FRAÎCHE

A silky, spoonable cream with rich, buttery flavor that's perfect in sauces



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 610



BUTTER SAFE THAN SORRY

Be warned: Butter can go from Goldilocks yellow to Three Bears brown in a blink! To achieve the perfect shade of browned butter in step 4, keep a close eye on your pan and stir continuously. Remove the pan from the heat as soon as you spot amber flecks.

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, peel, and thinly slice **shallot**. Remove and discard any large stems from **kale**. Peel and mince or grate **garlic**.



4 BROWN BUTTER & TOAST NUTS

- While ravioli cooks, melt **2 TBSP butter** in pan used for kale over medium heat.
- Once butter has melted, add **walnuts**. Cook, stirring, until walnuts smell toasty and butter is foamy and flecked with amber brown bits, 2-3 minutes.
- **4 SERVINGS: Use 4 TBSP butter.**



2 COOK KALE MIXTURE

- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **shallot** and cook until slightly softened, 1-2 minutes.
- Add half the **kale** and season with **salt** and **pepper**. Cook, stirring, until tender, 5-7 minutes.
- Stir in **garlic** and another drizzle of **olive oil**. Cook until fragrant, 30 seconds more. Turn off heat. Remove from pan; set aside.
- **4 SERVINGS: Use all the kale.**
- **TIP: If needed, add a splash of water to help soften kale.**



5 TOSS PASTA

- Add **kale mixture** to same pan.
- Stir in **stock concentrate**, **crème fraîche**, and **1/4 cup reserved pasta cooking water**.
- Bring to a simmer, then stir in **ravioli**. Cook, stirring, until ravioli is thoroughly coated in sauce, 1-2 minutes. Add more pasta cooking water a splash at a time if needed. Season with **salt** and **pepper**. Turn off heat.
- **4 SERVINGS: Use 1/3 cup reserved pasta cooking water.**



3 COOK PASTA

- Once water is boiling, gently add **ravioli** to pot. Reduce heat to low; cook until tender and floating to the top, 3-4 minutes. Reserve **1/2 cup pasta cooking water**, then drain.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **Parmesan** and serve.