



AUG
2016

Wild Mushroom Ravioli

with Grape Tomatoes, Zucchini, and Chili

This dish holds a special place in our pasta-loving hearts. We've swapped out ordinary ravioli for a wild mushroom variety, thrown in some juicy tomatoes (which happen to be at the peak of their season), and incorporated zucchini for a pop of green. It's super easy, bursting with flavor, and almost too beautiful to eat.



Prep: 10 min
Total: 30 min



level 1



nut
free



veggie



Mushroom
Ravioli



Zucchini



Sour Cream



Shallot



Parmesan
Cheese



Parsley




Grape
Tomatoes



Chili
Flakes

Ingredients

		2 People	4 People
Mushroom Ravioli	1) 2) 3)	9 oz	18 oz
Zucchini		1	2
Sour Cream	2)	4 T	8 T
Shallot		1	2
Parmesan Cheese	2)	¼ Cup	½ Cup
Parsley		¼ oz	½ oz
Grape Tomatoes		4 oz	8 oz
Chili Flakes 		1 t	2 t
Olive Oil*		1 T	2 T

*Not Included

Allergens

1) Wheat

2) Milk

3) Eggs

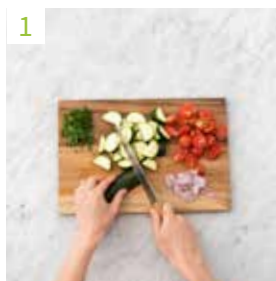
Tools

Large pot, Large pan, Strainer

Ruler

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Nutrition per person Calories: 515 cal | Fat: 26 g | Sat. Fat: 12 g | Protein: 24 g | Carbs: 50 g | Sugar: 8 g | Sodium: 910 mg | Fiber: 5 g



1

1 Prep: Wash and dry all produce. Bring a large pot of **salted water** to a boil. Quarter the **zucchini** lengthwise before cutting into ¼-inch pieces. Halve, peel, and slice the **shallot** into thin rounds. Halve the **grape tomatoes**. Finely chop the **parsley**, reserving a few leaves for garnish.



2

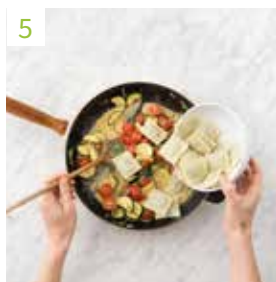
2 Cook the veggies: Heat a large drizzle of **olive oil** in a large pan over high heat. Add the **zucchini**. Cook, tossing, for 5-7 minutes, until golden brown. Add the **shallots**, a pinch of **chili flakes** (to taste), and a drizzle of **olive oil**. Cook, tossing, for 2-3 minutes, until shallots are softened. Add the **tomatoes**. Reduce the heat to low.



4

3 Cook the ravioli: Drop the **ravioli** into the boiling water. Cook 5-7 minutes, until tender. Drain, reserving **¼ cup pasta water**.

4 Make the sauce: Add the **sour cream**, **half the Parmesan cheese**, and the reserved **pasta water** to the pan with the vegetables. Stir to combine. Season with **salt**, **pepper**, chopped **parsley**, and more **chili flakes**, if desired.



5

5 Toss: Add the drained **ravioli** to the pan, increase the heat to medium, and carefully stir to coat the ravioli in the **sauce**. Cook 1-2 minutes, until the sauce thickens. If it becomes too thick, add a splash of water.

6 Serve: Divide the **wild mushroom ravioli** between plates, top with the remaining **Parmesan cheese** and reserved **parsley leaves**, and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

