



Creamy Mushroom Lovers' Ravioli

with Toasted Walnuts

Veggie

Quick

25 Minutes



Scan the QR code to download our app.



Mushroom Ravioli



Mushrooms



Baby Spinach



White Cooking Wine



Cream Sauce Spice Blend



Cream



Garlic, cloves



Walnuts, chopped



Parmesan Cheese, shredded



Shallot

HELLO RAVIOLI

These pillowy pasta bites are filled with mushrooms and cook in no time!

Start here

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Mushroom Ravioli	350 g	700 g
Mushrooms	113 g	227 g
Baby Spinach	56 g	113 g
White Cooking Wine	4 tbsp	8 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Garlic, cloves	1	2
Walnuts, chopped	28 g	28 g
Parmesan Cheese, shredded	¼ cup	½ cup
Shallot	50 g	100 g
Unsalted Butter*	1 ½ tbsp	3 tbsp
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Prep and toast walnuts

- Heat a large non-stick pan over medium heat.
- Meanwhile, thinly slice **mushrooms**.
- When the pan is hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP**: Keep your eye on walnuts so they don't burn!) Transfer **walnuts** to a plate.
- Peel, then mince or grate **garlic**.
- Peel, then cut **shallot** into ½-inch pieces.
- Roughly chop **spinach**.



Cook sauce

- Sprinkle **Cream Sauce Spice Blend** into the pan with **veggies**. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cooking wine**. Cook, stirring constantly, until **mixture** is combined and reduces slightly, 30 sec.
- Stir in **cream** and **reserved pasta water**, then bring to a simmer.
- Simmer, stirring often, until **sauce** thickens slightly, 2-3 min.



Cook ravioli

- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain **ravioli**.



Finish sauce and assemble ravioli

- Add **spinach** to the pan with **sauce**. Cook, stirring often, until **spinach** wilts, 1 min.
- Add **ravioli** and **half the Parmesan**. Gently stir until **Parmesan** melts and **ravioli** is coated, 30 sec.
- Season with **salt** and **pepper**, to taste.



Sauté mushrooms and aromatics

- Meanwhile, return the same pan (from step 1) to medium.
- When hot, add **1 ½ tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms** and **shallots**. Cook, stirring occasionally, until **mushrooms** are golden-brown, 3-4 min.
- Add **garlic**. Cook, stirring often, until fragrant, 30 sec.
- Season with **salt** and **pepper**.



Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle **toasted walnuts** and **remaining Parmesan** over top.

Dinner Solved!