



# Creamy Mushroom Ravioli

with Herby Garlic Sauce

Veggie 30 Minutes



Squash Ravioli



Mushrooms



Sour Cream



Yellow Onion



Garlic



Parmesan Cheese, shredded



Parsley and Thyme



Cauliflower, florets



Vegetable Broth Concentrate



Cream Cheese

HELLO RAVIOLI

Stuffed full of roasted butternut squash!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, colander, measuring spoons, parchment paper, measuring cups, whisk, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Squash Ravioli	350 g	700 g
Mushrooms	113 g	227 g
Sour Cream	6 tbsp	12 tbsp
Yellow Onion	56 g	113 g
Garlic	6 g	12 g
Parmesan Cheese, shredded	½ cup	1 cup
Parsley and Thyme	14 g	21 g
Cauliflower, florets	285 g	570 g
Vegetable Broth Concentrate	1	2
Cream Cheese	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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## Roast veggies

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from the stems, then roughly chop. Halve **mushrooms**. Cut **cauliflower** into bite-sized pieces. Add **cauliflower, mushrooms, thyme** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through cooking, until tender, 22-24 min.



## Cook ravioli

While the **onions** cook, add **ravioli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 2-3 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **ravioli** to the same pot, off heat.



## Finish prep

While **veggies** roast, add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** comes to a boil, finely chop **parsley**. Peel then thinly slice **half the onion** (whole onion for 4 ppl). Peel, then mince or grate **garlic**.



## Finish sauce

Add **broth concentrate, 1 tbsp butter** (dbl for 4 ppl) and **reserved pasta water** to the pan with the **onions**. Whisk, scraping up any **browned bits** on bottom of pan, until combined and slightly thickened, 1-2 min. Remove pan from heat. Whisk in **sour cream** and **cream cheese**. Season with **salt** and **pepper**.



## Start sauce

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 4-6 min. Add **garlic**. Cook, stirring often, until fragrant, 1 min.



## Finish and serve

Pour **creamy garlic sauce** over the **ravioli** in the large pot, then add **roasted veggies** and **half the parsley**. Stir carefully to combine. Divide **ravioli** between bowls. Sprinkle **Parmesan** and **remaining parsley** over top.

## Dinner Solved!