



# Mushroom Ravioli and Creamy Goat Cheese Sauce with Snap Peas and Walnut Crumb

Veggie

30 Minutes



Mushroom Ravioli



Sugar Snap Peas



Garlic Salt



Walnuts, chopped



Cream



Goat Cheese



Cream Sauce Spice  
Blend



Shallot



White Cooking Wine

## HELLO GOAT CHEESE

*Savory, tangy, creamy cheese that pairs perfectly with mushrooms!*

# Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, rolling pin, strainer, small bowl, measuring cups, large non-stick pan, large pot

## Ingredients

	2 Person	4 Person
Mushroom Ravioli	350 g	700 g
Sugar Snap Peas	113 g	227 g
Garlic Salt	½ tsp	1 ¼ tsp
Walnuts, chopped	28 g	56 g
Cream	113 ml	237 ml
Goat Cheese	56 g	112 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Shallot	50 g	100 g
White Cooking Wine	4 tbsp	8 tbsp
Oil*		
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.*

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1



## Toast walnuts and make crumb

- Open one side of the package of **walnuts**. Using a rolling pin or heavy-bottomed pot, crush **walnuts** in their package until broken into small crumbs (or finely chop if you prefer).
- Heat a large non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on walnuts so they don't burn!)
- Transfer **walnuts** to a small bowl. Add **½ tsp garlic salt** (dbl for 4 ppl), then toss to coat.
- Set aside.

4



## Cook and assemble ravioli

- Meanwhile, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Drain and return **ravioli** to the same pot, off heat.
- Add **cream sauce**, then toss gently to coat.

2



## Prep

- Add **10 cups hot water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Trim, then halve **snap peas**.
- Heat the same pan over medium.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots** and **snap peas**. Cook, stirring occasionally, until tender-crisp, 2-3 min.
- Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.

5



## Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle with **walnut crumb**.
- Crumble **remaining goat cheese** over top.

## Dinner Solved!

3



## Make cream sauce

- Add **cooking wine** to the same pan. Cook, stirring often, until **sauce** thickens, 1-2 min.
- Add **Cream Spice Blend**, **¾ cup water** (dbl for 4 ppl), **half the goat cheese** and **cream**. Cook, stirring occasionally, until **sauce** thickens slightly and **goat cheese** melts, 2-3 min.
- Remove the pan from heat.
- Season **sauce** with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Set aside.