



# Mushroom Ravioli and Creamy Pesto Sauce

with Toasted Walnuts

Veggie

30 Minutes



Mushroom Ravioli



Mushrooms



Shallot



Parsley



Walnuts, chopped



Parmesan Cheese, shredded



Cream Cheese



Basil Pesto



Cream Sauce Spice Blend

## HELLO BASIL PESTO

*This sweet, herbaceous sauce adds extra flavour power to savoury dishes!*

## Start here

Before starting, wash and dry all produce.

### Bust out

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

### Ingredients

	2 Person	4 Person
Mushroom Ravioli	350 g	700 g
Mushrooms	113 g	227 g
Shallot	50 g	100 g
Parsley	7 g	14 g
Walnuts, chopped	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Cheese	43 g	86 g
Basil Pesto	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
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.*

### Contact

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### 1 Prep

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, roughly chop **parsley**.
- Peel, then finely chop **shallot**.
- Thinly slice **mushrooms**.



### 4 Make sauce

- Reheat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **shallots**. Cook, stirring often, until tender, 1-2 min. Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat **shallots**.
- Add **½ cup milk** (dbl for 4 ppl), **cream cheese** and **half the Parmesan**.
- Bring to a simmer, then reduce heat to medium-low. Cook, stirring often, until **sauce** is smooth and thickens slightly, 1-2 min.
- Remove the pan from heat.



### 2 Toast walnuts

- Heat a large non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep an eye on walnuts so they don't burn!)
- Transfer **walnuts** to a plate.



### 5 Cook ravioli

- When **sauce** is almost done, add **ravioli** to the **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.



### 3 Cook mushrooms

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 4-5 min. Season with **salt** and **pepper**.
- Remove from heat. Transfer **mushrooms** to a plate, then cover to keep warm.



### 6 Finish and serve

- Add **sauce**, **pesto** and **half the reserved pasta water** to the pot with **ravioli**. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Season with **salt** and **pepper**, then toss gently to combine.
- Divide **ravioli** between bowls, then top with **mushrooms**.
- Sprinkle **walnuts**, **parsley** and **remaining Parmesan** over top.

Dinner Solved!