



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



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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!