



Mushroom Ravioli in Parmesan Sauce

with Balsamic Tomatoes and Buttery Panko Topping

Veggie Quick 25 Minutes



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Mushroom Ravioli



Baby Tomatoes



Baby Spinach



Shallot



Panko Breadcrumbs



Cream



Parmesan Cheese,
shredded



Balsamic Glaze



Cream Sauce Spice
Blend



Garlic Salt

HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour maker works in a variety of dishes!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Colander, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Mushroom Ravioli	350 g	700 g
Baby Tomatoes	113 g	227 g
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Panko Breadcrumbs	¼ cup	½ cup
Cream	56 ml	113 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Balsamic Glaze	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 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.



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Boil water and 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, carefully pierce **tomatoes** with a fork.
- Roughly chop **spinach**.
- Peel, then finely chop **shallot**.



Make sauce

- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted. Add **shallots**. Cook, stirring often, until softened, 3-4 min.
- Sprinkle **Cream Sauce Spice Blend** over **shallots**. Cook, stirring occasionally, until well-combined, 1 min.
- Reduce heat to medium-low, then add **cream**, **Parmesan** and **½ cup** (1 cup) **milk**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove from heat, then season with **pepper** and **¼ tsp** (½ tsp) **garlic salt**.



Make panko topping

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 30 sec.
- Add **panko**. Cook, stirring often, until golden-brown, 3-4 min. (**TIP**: Keep an eye on panko so it doesn't burn!) Season with **pepper** and **¼ tsp** (½ tsp) **garlic salt**.
- Transfer **panko topping** to a plate, then carefully wipe the pan clean.



Cook ravioli

- When **sauce** is almost ready, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **½ cup** (1 cup) **pasta water**. Drain and return **ravioli** to the same pot, off heat.
- Add **sauce**, **spinach** and **¼ cup** (½ cup) **pasta water** to the pot with **ravioli**. (**TIP**: For a lighter sauce, add reserved pasta water, 1-2 tbsp at a time, to taste!) Season with **salt** and **pepper**, then stir gently to coat **ravioli** until **spinach** wilts, 1-2 min.



Burst tomatoes

- Add **tomatoes** and **3 tbsp** (6 tbsp) **water** to the same pan. Cook until **tomatoes** begin to burst and **water** evaporates, 3-4 minutes.
- Remove from heat.
- Add **tomatoes** and **half the balsamic glaze** (use all for 4 ppl) to a small bowl. Toss to coat, then season with **salt** and **pepper**, to taste.
- Carefully rinse and wipe the pan clean.



Finish and serve

- Divide **ravioli** between bowls. Sprinkle with **panko topping**, then top with **balsamic-glazed tomatoes**.
- Drizzle **any remaining balsamic glaze** over top.

Dinner Solved!