



# Mushroom Ravioli in Parmesan Sauce

## with Balsamic Tomatoes and Buttery-Panko Topping

Veggie

25 Minutes

+ Add



Mild Italian Sausage, uncased  
250 g | 500 g

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Mushroom Ravioli  
350 g | 700 g



Baby Tomatoes  
113 g | 227 g



Baby Spinach  
56 g | 113 g



Shallot  
1 | 2



Panko Breadcrumbs  
1/3 cup | 1/2 cup



Cream  
56 ml | 113 ml



Parmesan Cheese, shredded  
1/4 cup | 1/2 cup



Balsamic Glaze  
2 tbsp | 2 tbsp



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Garlic Salt  
1 tsp | 1 tsp

**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.

**Pantry items** | Pepper, milk, unsalted butter, salt

**Cooking utensils** | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, small bowl

1



## Boil water and prep

- Before starting, wash and dry all produce.

- 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**.

4



## 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**.

2



## Make panko topping

**+ Add** | Mild Italian Sausage, uncased

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- 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 with paper towel.

5



## Cook ravioli

**+ Add** | Mild Italian Sausage, uncased

- When **sauce** is almost done, 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) **reserved pasta water** to the pot with **ravioli**. (**TIP**: For a lighter sauce, add more reserved pasta water, 1-2 tbsp at a time.)
- Season with **salt** and **pepper**, then stir gently to coat **ravioli** until **spinach** wilts, 1-2 min.

3



## Burst tomatoes

- Reheat the same pan over medium-high. Add **tomatoes** and **3 tbsp** (6 tbsp) **water**.
- 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**.
- Carefully rinse and wipe the pan clean.

6



## Finish and serve

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

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 2 | Make panko topping and cook sausage

**+ Add** | Mild Italian Sausage, uncased

If you've opted to add **sausage**, heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **sausage**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often until **sausage** is cooked through, 4-6 min\*\*. Set aside.

## 5 | Cook ravioli

**+ Add** | Mild Italian Sausage, uncased

Add **sausage** to **ravioli** along with **sauce**.