



Creamy Tuscan-Style Mushroom Ravioli

with Sun-Dried Tomato Pesto and Kale

Veggie

Spicy

25 Minutes

+ Add



Chicken Breast
Tenders +
310 g | 620 g

Customized Protein

+ Add

Swap

or

*2 Double

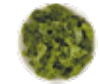
If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Mushroom
Ravioli
350 g | 700 g



Baby Tomatoes
113 g | 227 g



Kale, chopped
56 g | 113 g



Garlic, cloves
1 | 2



Walnuts,
chopped
28 g | 56 g



Sun-Dried
Tomato Pesto
1/4 cup | 1/2 cup



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



Cream
56 ml | 113 ml



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Chili Flakes
1/2 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 | Unsalted butter, salt, pepper

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons

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.
- Peel, then mince or grate **garlic**.

2



Toast walnuts

+ Add | **Chicken Breast Tenders**

- 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 your eye on the walnuts so they don't burn.)
- Remove from heat.
- Transfer **walnuts** to a plate.

3



Blister tomatoes

- Reheat the same pan over medium.

- When hot, add **1 tbsp** (2 tbsp) **butter**, then **tomatoes**. Cook, stirring occasionally, until blistered, 4-5 min. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **tomatoes** to another plate.

4



Cook ravioli

- Meanwhile, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **1 cup** (2 cups) **pasta water**, then drain and return **ravioli** to the same pot, off heat.

5



Make sauce

- Reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted. Add **garlic**. Cook, until fragrant, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat.
- Add **½ cup** (1 cup) **reserved pasta water**, **cream**, **pesto** 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 from heat.

6



Finish and serve

+ Add | **Chicken Breast Tenders**

- Add **sauce** and **kale** 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, until **kale** wilts, 1 min.
- Divide **ravioli** between bowls. Top with **blistered tomatoes**.
- Sprinkle **walnuts**, **half the chili flakes** (use all for 4 ppl) and **remaining Parmesan** over top.

Measurements
within steps

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

2 | Toast walnuts and cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken breast tenders**. Sear until **tenders** are golden-brown and cooked through, 3-4 min per side.**

6 | Finish and serve

+ Add | **Chicken Breast Tenders**

Thinly slice **chicken**. Top bowls with **chicken**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.