



Mushroom Ravioli in Parmesan Sauce

with Balsamic Tomatoes and Buttery-Panko Topping

Veggie

25 Minutes

Customized Protein

+ Add

Swap

or

x2 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](http://www.hellofresh.ca)

+ Add



Mild Italian Sausage, uncased
250 g | 500 g

+ Add



Bacon Strips
100 g | 200 g



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, 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 servings).
- Cover and bring to a boil over high.
- Meanwhile, carefully pierce **tomatoes** with a fork.
- Roughly chop **spinach**.
- Peel, then finely chop **shallot**.

4



Make sauce

+ Add | Mild Italian Sausage

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

2



Make panko topping

+ Add | Bacon Strips

- Heat a large non-stick pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **panko**. Cook for 3-4 min, stirring often, until golden-brown. (**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

- When **sauce** is almost done, add **ravioli** to the **boiling water**. Cook for 3-4 min, stirring occasionally, until tender but still firm to the bite.
- Reserve **½ cup** (1 cup) **pasta water**. Strain **ravioli**, then return to the pot, off heat.
- To the pot with **ravioli**, add **sauce**, **spinach** and **¼ cup** (½ cup) **reserved pasta water**. (**TIP:** For a lighter sauce, add more reserved pasta water, 1-2 tbsp at a time.)
- Season with **salt** and **pepper**, then stir gently for 1-2 min, until **ravioli** is coated and **spinach** wilts.

3



Burst tomatoes

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

6



Finish and serve

+ Add | Bacon Strips

- 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-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Make topping and cook bacon

+ Add | Bacon Strips

After making the **panko topping**, reheat the pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Carefully discard fat and wipe the pan clean. Use the same pan to cook **tomatoes** in step 3.

4 | Make sauce

+ Add | Mild Italian Sausage

If you've opted to add **sausage**, add **sausage** to the pan along with **shallots**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **sausage** and stirring often, until **shallots** have softened and **sausage** is cooked through.** Follow the rest of the recipe as written.

6 | Finish and serve

+ Add | Bacon Strips

Roughly crumble **bacon** over top of **ravioli**.

** Cook sausage and bacon to a minimum internal temperature of 165°F and 160°F respectively.