

Mushroom Ravioli and Creamy Pesto Sauce

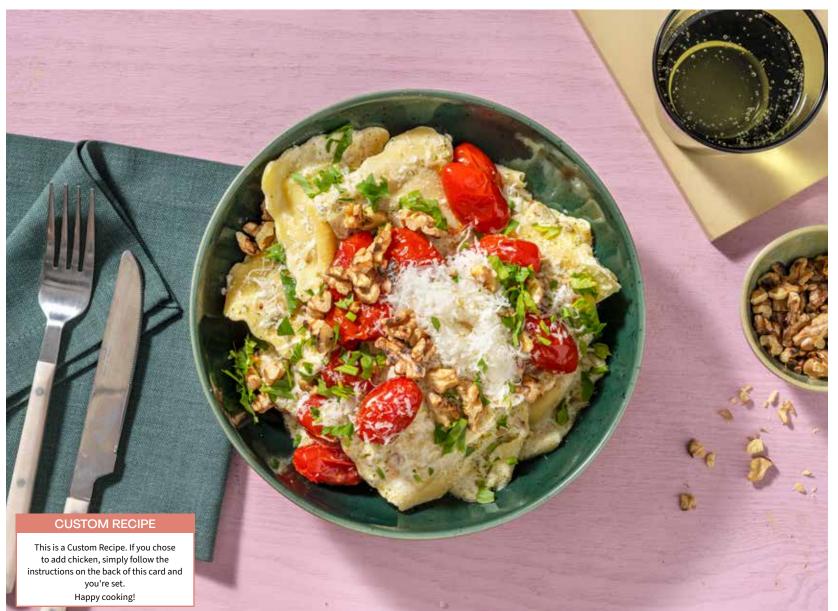
with Burst Tomatoes and Toasted Walnuts

Veggie

30 Minutes



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Mushroom Ravioli





Baby Tomatoes







Shallot

Walnuts, chopped



Parmesan Cheese,



shredded



Cream Cheese



Basil Pesto



Cream Sauce Spice

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps 2 person 4 person

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

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	2 Person	4 Person
Mushroom Ravioli	350 g	700 g
Chicken Breasts	2	4
Baby Tomatoes	113 g	227 g
Shallot	1	2
Parsley	7 g	14 g
Walnuts, chopped	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Cheese	1	2
Basil Pesto	1/4 cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	½ cup	1 cup
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Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74° C/ 165° F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





Prep

Ingredient

- 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.
- Carefully pierce tomatoes with a fork.

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer to a plate and cover to keep warm. Carefully wipe the pan clean, then use the same pan to toast **walnuts** in step 2.



Cook ravioli

- Meanwhile, add ravioli to the boiling water. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve ½ cup (1 cup) pasta water, then drain and return ravioli to the same pot, off heat.
- Add **1 tbsp** (2 tbsp) **butter**. Gently toss to coat **ravioli**.



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 your eye on walnuts so they don't burn!)
- Transfer walnuts to a plate.



Cook tomatoes

- Add **tomatoes** and **3 tbsp** (6 tbsp) **water** to the same pan. Season with **salt** and **pepper**. Cook until **tomatoes** begin to burst and water evaporates, 3-4 minutes.
- · Remove from heat.
- Transfer **tomatoes** to another plate, then cover to keep warm.
- Carefully wipe the pan clean.



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 shallots. Cook, stirring often, until tender, 1-2 min. Sprinkle Cream Sauce Spice Blend over top. Stir to coat shallots.
- Add ½ cup (1 cup) milk, 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 from heat.



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 **mushroom ravioli** between bowls, then top with **burst tomatoes**.
- Sprinkle walnuts, parsley and remaining Parmesan over top.

Thinly slice **chicken**. Top final plates with **chicken**.

Dinner Solved!