



Mushroom Ravioli and Creamy Pesto Sauce

with Burst Tomatoes and Toasted Walnuts

Veggie

30 Minutes



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Mushroom Ravioli



Chicken Breasts



Baby Tomatoes



Shallot



Parsley



Walnuts, chopped



Parmesan Cheese, shredded



Cream Cheese



Basil Pesto



Cream Sauce Spice Blend

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BASIL PESTO

This sweet, herbaceous sauce adds extra flavour power to savoury 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, measuring cups, large pot, large non-stick pan

Ingredients

	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	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	½ cup	1 cup
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.

1



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, 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.

4



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**.

2



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.

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 **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.

3



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.

6



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!



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