



Mushroom Ravioli in Garlic Cream Sauce

with Green Peas and Crispy Shallots

Veggie

Quick

25 Minutes



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Mushroom Ravioli



Mushrooms



Mirepoix



Green Peas



Parsley



Garlic, cloves



Crispy Shallots



Cream



Cream Sauce Spice Blend



Vegetable Stock Powder

HELLO CRISPY SHALLOTS

This crunchy topping adds savoury flavour and extra oomph to just about anything!

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
Mushrooms	113 g	227 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Parsley	7 g	7 g
Garlic, cloves	2	4
Crispy Shallots	28 g	56 g
Cream	56 ml	113 ml
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

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.



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Boil water

- 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.



Prep

- Thinly slice **mushrooms**.
- Peel, then mince or grate **garlic**.
- Finely chop **parsley**.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted. Add **mirepoix, mushrooms, green peas** and **garlic**. Cook, stirring occasionally, until **mirepoix** softens slightly, 3-4 min. Season with **salt** and **pepper**.



Make sauce

- Sprinkle **Cream Sauce Spice Blend** and **stock powder** over **veggies**. Cook, stirring often, until coated, 30 sec.
- Add **cream** and **½ cup** (1 cup) **milk**, then reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove from heat, then season with **salt** and **pepper**, to taste.



Cook and assemble ravioli

- When **sauce** is almost ready, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¾ cup** (1 ½ cups) **pasta water**. Drain and add **ravioli** to the pan with **sauce**, off heat.
- Stir in **½ cup** (1 cup) **reserved pasta water** into **sauce** until combined, then add **half the parsley**. (**TIP:** For a lighter sauce, add remaining pasta water, 1-2 tbsp at a time, to taste!) Season with **salt** and **pepper**, then stir gently to coat **ravioli**.



Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle with **crispy shallots** and **remaining parsley**.

Dinner Solved!