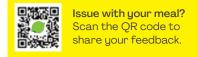
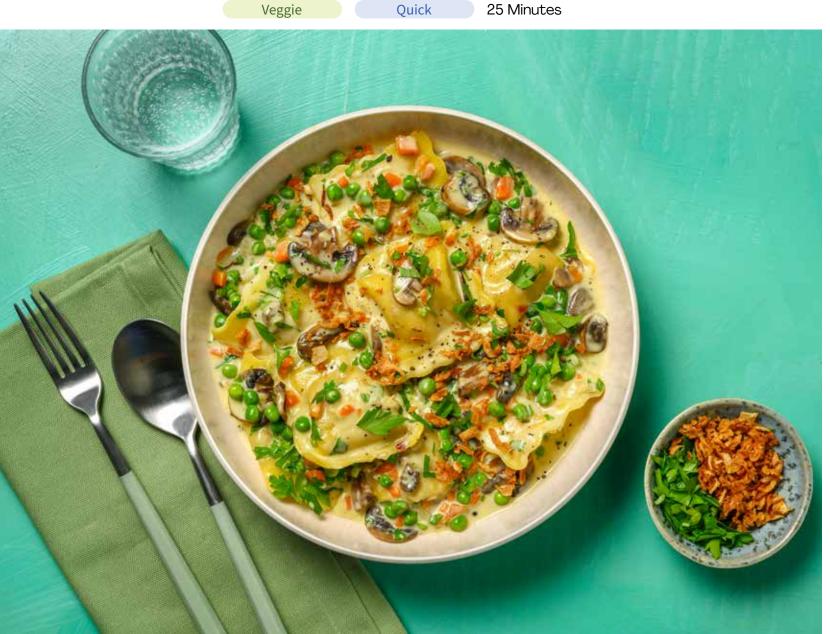


# Mushroom Ravioli in Garlic Cream Sauce

with Green Peas and Crispy Shallots









Mushroom Ravioli









Garlic, cloves



Crispy Shallots





Cream Sauce Spice Blend



Vegetable Stock

# Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

#### **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*		

<sup>\*</sup> 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.



#### **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.



- Heat a large non-stick pan over mediumhigh 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 3/4 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!**

