



# Mushroom Ravioli in Parmesan Sauce

## with Balsamic Tomatoes and Buttery Panko Topping

Veggie

25 Minutes

+ Add



Salmon Fillets,  
skin-on  
250 g | 500 g

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+ Add

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or

\*2 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](https://www.hellofresh.ca)



Mushroom Ravioli  
350 g | 700 g



Baby Tomatoes  
113 g | 227 g



Baby Spinach  
56 g | 113 g



Shallot  
1 | 2



Panko Breadcrumbs  
¼ cup | ½ cup



Cream  
56 ml | 113 ml



Parmesan Cheese,  
shredded  
¼ cup | ½ cup



Balsamic Glaze  
1 tbsp | 2 tbsp



Cream Sauce Spice  
Blend  
1 tbsp | 2 tbsp



Garlic Salt  
½ 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 | Milk\*, unsalted butter\*, salt\*, pepper\*

Cooking utensils | Colander, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan, paper towels

1



## Boil water and prep

- Before starting, wash and dry all produce.

+ Add | **Salmon Fillets, skin-on**

- 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, carefully pierce **tomatoes** with a fork.
- Roughly chop **spinach**.
- Peel, then finely chop **shallot**.

4



## Make sauce

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

2



## Make panko topping

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp (2 tbsp) butter**, then swirl the pan until melted, 30 sec.
- Add **panko**. Cook, stirring often, until golden-brown, 3-4 min. (**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.

5



## Cook ravioli

- When **sauce** is almost ready, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **½ cup (1 cup) pasta water**. Drain and return **ravioli** to the same pot, off heat.
- Add **sauce, spinach** and **¼ cup (½ cup) pasta water** to the pot with **ravioli**. (**TIP:** For a lighter sauce, add reserved pasta water, 1-2 tbsp at a time.)
- Season with **salt** and **pepper**, then stir gently to coat **ravioli** until **spinach** wilts, 1-2 min.

3



## Burst tomatoes

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

6



## Finish and serve

+ Add | **Salmon Fillets, skin-on**

- 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 person 4 person Ingredient

1 | Cook salmon

+ Add | **Salmon Fillets, skin-on**

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Heat a medium non-stick pan over medium-high heat. When hot, add **1/2 tbsp (1 tbsp) oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\*

6 | Finish and serve

+ Add | **Salmon Fillets, skin-on**

Arrange **salmon** on top of plated **ravioli**.

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.



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