



Saucy Mushroom Ravioli

with Sweet Peas and Crisp Panko Topping

Veggie

Quick

25 Minutes



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Mushroom Ravioli



Chicken Tenders



Mushrooms



Green Peas



Shallot



Chives



Panko Breadcrumbs



Parmesan Cheese,
grated



Gravy Spice Blend



Soy Sauce

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 GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium bowl, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan, whisk

Ingredients

	2 Person	4 Person
Mushroom Ravioli	350 g	700 g
Chicken Tenders	310 g	620 g
Mushrooms	227 g	454 g
Green Peas	56 g	113 g
Shallot	50 g	100 g
Chives	7 g	14 g
Panko Breadcrumbs	¼ cup	½ cup
Parmesan Cheese, grated	¼ cup	½ cup
Gravy Spice Blend	2 tbsp	4 tbsp
Soy Sauce	½ tbsp	1 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
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.



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1



Make panko topping

- 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.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, swirling the pan until melted, 30 sec.
- Add **panko**, then reduce the heat to medium. Season with **salt** and **pepper**. Cook, stirring often, until golden-brown, 3-4 min.
- Transfer to a small bowl, then wipe the pan clean.

4



Make sauce

- Meanwhile, heat the same pan (from step 1) over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, swirling the pan until melted, 30 sec.
- Add **mushrooms, shallots** and **peas**. Season with **salt** and **pepper**. Cook, stirring often, until softened, 3-4 min.
- Add **Gravy Spice Blend mixture**. Cook, stirring often, until **sauce** is smooth and slightly thickened, 1-2 min.

2



Prep

- Quarter **mushrooms**.
- Peel, then finely chop **shallot**.
- Thinly slice **chives**.
- Add **half the chives** and **half the Parmesan** to the bowl of **panko**. Stir to combine.

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan (from step 1) over medium high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken tenders**. Sear until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate, then cover to keep warm. Use the same pan to make sauce in step 4.

5



Finish and serve

- Add **ravioli, remaining chives**, and **remaining Parmesan** to the pan with **sauce**. Stir to coat. Season with **salt** and **pepper**, to taste. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **ravioli** between plates.
- Sprinkle **panko topping** overtop.

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

3



Cook ravioli

- Add **Gravy Spice Blend, soy sauce** and **1 cup** (2 cups) **water** to a medium bowl. Whisk until smooth.
- Add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **ravioli** to the same pot, off heat.

Dinner Solved!