

Saucy Mushroom Ravioli

with Sweet Peas and Crisp Panko Topping

Veggie

Quick

25 Minutes



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Mushroom Ravioli







Mushrooms

Green Peas







Shallot





Panko Breadcrumbs

Parmesan Cheese, grated





Gravy Spice Blend

Soy Sauce



Start here

Before starting, wash and dry all produce.

Measurements , 1 tbsp (2 tbsp), within steps

Ingredient

Bust out

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

Inaredients

| | 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 | 1/4 cup | ½ cup |
| Parmesan Cheese, grated | 1/4 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* | | |
| | | |

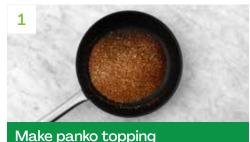
- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





- 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 mediumhigh 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.



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.



Prep

- · Ouarter 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 1/2 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.



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 1/4 cup (1/2 cup) pasta water, then drain and return **ravioli** to the same pot, off heat.



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**.

Dinner Solved!