



Seafood Ravioli in Rose Sauce

with Mushrooms, Pine Nuts and Garlic Bread

Discovery Special 30 Minutes



Seafood Ravioli
350 g | 700 g



Cream
113 ml | 237 ml



Tomato Sauce Base
2 tbsp | 4 tbsp



Mushrooms
113 g | 227 g



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Garlic, cloves
2 | 4



Tarragon
7 g | 7 g



Pine Nuts
28 g | 28 g



Spring Mix
56 g | 113 g



Baby Tomatoes
113 g | 227 g



White Wine Vinegar
1 tbsp | 2 tbsp



Ciabatta Roll
1 | 2

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.

1



Prep

- Before starting, preheat broiler to high.
- Remove 1 tbsp (2 tbsp) butter from fridge. Set aside to come up to room temperature.
- Wash and dry all produce.

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.
- Strip **tarragon leaves** from stems, then finely chop **1 tbsp** (2 tbsp).
- Peel, then mince or grate **garlic**.
- Halve **tomatoes**.
- Combine **1 tbsp** (2 tbsp) **softened butter** and **half the garlic** in a small bowl. Season with **salt** and **pepper**.

4



Cook sauce

- When **pine nuts** are done, reheat the same pan over medium-high. Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **mushrooms**. Season with **salt** and **pepper**. Cook, stirring occasionally, until golden, 2-3 min.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** over pan, then add **reserved pasta water**, **cream** and **tomato sauce base**. Bring to a simmer.
- Simmer, stirring occasionally, until **sauce** reduces slightly, 1-2 min.

2



Toast pine nuts and make vinaigrette

- Heat a large non-stick pan over medium heat.
- When hot, add **pine nuts** to the dry pan.
- Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer to a plate.
- Meanwhile, add **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.

5



Finish ravioli and prep ciabatta

- Add **ravioli** to the pan with **sauce**.
- Cook, stirring gently occasionally, until **sauce** thickens slightly and coats **ravioli**, 1-2 min.
- Remove the pan from heat.
- Sprinkle in **half the tarragon**. Season with **salt** and **pepper**, then gently stir to combine.
- While **sauce** simmers, halve **ciabatta**.
- Arrange on an unlined baking sheet, cut-side up. Spread **garlic butter** over cut sides.

3



Cook ravioli

- Add **ravioli** to the **boiling water**, then reduce heat to medium-high.
- Cook, stirring occasionally, until tender, 3-4 min.**
- Reserve **1 cup** (2 cups) **pasta water**, then drain **ravioli**.

6



Finish and serve

- Broil **ciabatta** in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, add **spring mix** and **tomatoes** to the bowl with **vinaigrette**, then toss to combine.
- Halve **ciabatta** diagonally.
- Divide **ravioli** between bowls. Sprinkle **pine nuts** and **any remaining tarragon** over top, if desired.
- Serve **salad** and **garlic bread** alongside.

** Cook to a minimum internal temperature of 72°C/162°F, as size may vary. Packaging guarantees maximum freshness but can lead to a stronger scent. This will dissipate 3 minutes after opening.



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