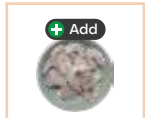




# Seafood Ravioli in Rosé Sauce

with Mushrooms, Pine Nuts and Garlic Bread

30 Minutes



Shrimp  
285 g | 570 g

Customized Protein

+ Add

Swap

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)



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



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.

**Pantry items** | Salt, pepper, unsalted butter

**Cooking utensils** | Baking sheet, colander, measuring spoons, large bowl, small bowl, measuring cups, large pot, large non-stick pan

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**.
- Combine **softened butter** and **half the garlic** in a small bowl. Season with **salt** and **pepper**.

2



## Toast pine nuts

+ Add | Shrimp

- 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 **toasted pine nuts** to a plate.

3



## Cook ravioli

- Add **ravioli** to the **boiling water**, then reduce heat to medium-high.
- Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain **ravioli**.

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, 4-6 min.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** over the 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.

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** from the small bowl over cut sides.

6



## Finish and serve

+ Add | Shrimp

- Broil **ciabatta** in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)
- Halve **garlic bread** diagonally.
- Divide **ravioli** between bowls. Sprinkle **toasted pine nuts** and **any remaining tarragon** over top, if desired.
- Serve **garlic bread** alongside.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 2 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**.

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Remove from heat, then transfer to a plate. Reuse the same pan to make **sauce** in step 4.

## 6 | Finish and serve

+ Add | Shrimp

Top final bowls with **shrimp**.

\*\* Cook ravioli and shrimp to minimum internal temperatures of 72°C/162°F and 74°C/165°F, respectively, as size may vary. Packaging guarantees maximum freshness but can lead to a stronger scent. This will dissipate 3 minutes after opening.



Issue with your meal? Scan the QR code to share your feedback.