



MUSHROOM RAVIOLI IN A TOMATO CREAM SAUCE

with Grape Tomatoes & Ricotta Dollop

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 TBSP | 1 TBSP
Italian Seasoning



14 oz | 14 oz
Marinara Sauce



1 | 2
Mushroom Stock
Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



9 oz | 18 oz
Mushroom Ravioli
Contains: Eggs, Milk,
Wheat



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 780



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 930



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 630



HELLO

MUSHROOM RAVIOLI

Tender pasta pillows are stuffed with creamy cheese and fabulous fungi.

HERBY: FULLY LOADED

If you have any fresh parsley or chives hanging out in your refrigerator, chop it up and sprinkle it over your finished ravioli. This simple, flavorful trick is one of our favorite ways to use up leftover herbs.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP & SEASON RICOTTA

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Cut any larger **tomatoes** in half lengthwise. Open **ricotta**; stir in **1 tsp olive oil (2 tsp for 4 servings)** and a **pinch of salt and pepper.**
- Rinse **shrimp*** under cold water; pat dry with paper towels. Season with **salt and pepper.** Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 COOK PASTA

- Once water is boiling, add **ravioli** to pot. Cook until tender and floating to the top, 3-4 minutes. Reserve **¼ cup pasta cooking water**, then drain.



2 MAKE SAUCE

- Heat a **drizzle of olive oil** in a large pan over medium heat. Add **tomatoes** and **half the Italian seasoning (all for 4 servings)**; cook, stirring occasionally, until slightly softened, 2-3 minutes.
- Stir in **stock concentrate, cream cheese, half the marinara (all for 4), and ½ cup water (⅓ cup for 4)**. Bring to a simmer and cook until the cream cheese has melted and sauce has thickened, 1-3 minutes.
- Immediately remove from heat.
- Use pan used for shrimp or sausage here.



4 FINISH & SERVE

- Add **drained ravioli** and **1 TBSP butter (2 TBSP for 4 servings)** to pan with **sauce**; toss to coat. If sauce is too thick, stir in **reserved pasta cooking water** 1 TBSP at a time until pasta is coated in a creamy sauce. Taste and season with **salt and pepper.**
- Divide pasta between bowls. Dollop **ricotta** in the center. Season with **pepper** and serve.
- Stir in **shrimp** or **sausage** along with **drained ravioli.**

*Shrimp are fully cooked when internal temperature reaches 145°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.