



CREAMY MUSHROOM RAVIOLI GRATIN BAKE

with Crispy Parmesan Crust

INGREDIENTS

4 PERSON | 8 PERSON



8 oz | 16 oz
Button Mushrooms



1 | 2
Onion



1 tsp | 2 tsp
Dried Thyme



2 | 4
Mushroom Stock Concentrates



18 oz | 36 oz
Mushroom Ravioli
Contains: Eggs, Milk, Wheat



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



½ Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



4 oz | 8 oz
Cream Sauce Base
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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HELLO

RAVIOLI GRATIN

A topping of toasty, cheesy breadcrumbs gives tender pasta a crispy, crunchy finish.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 580



2X FLAVOR SAVOR

Refrigerate any leftover ravioli gratin in an airtight container. Transfer to a microwave-safe plate and reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)

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1 PREP

- Adjust rack to top position and heat broiler to high or preheat oven to 500 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, peel, and thinly slice **onion**.



2 COOK RAVIOLI

- Once water is boiling, add **ravioli** to pot (for 8 servings, cook in batches if necessary). Reduce heat to low. Cook until ravioli are tender and floating to the top, 3-4 minutes.
- Reserve **1 cup pasta cooking water** (2 cups for 8), then drain.



3 MAKE SAUCE

- Heat a **drizzle of oil** in a large pan over medium heat. Add **mushrooms, onion, thyme, salt, and pepper**. Cook, stirring, until softened, 5-6 minutes.
- Stir in **cream sauce base, Italian cheese blend, stock concentrates, and 1/3 cup reserved pasta cooking water** (2/3 cup for 8 servings). (TIP: If sauce seems too thick, stir in more splashes of pasta cooking water as necessary.) Taste and season with **salt and pepper**.



4 MIX PANKO

- Meanwhile, in a small bowl, combine **Parmesan, panko, a drizzle of olive oil, and a pinch of salt and pepper**.



5 ASSEMBLE RAVIOLI BAKE

- Transfer **drained ravioli and sauce** to an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8 servings). Gently stir until ravioli are coated and sauce is evenly distributed.
- Evenly sprinkle **panko mixture** over ravioli.



6 BROIL & SERVE

- Broil or bake on top rack until crust is golden brown and crisp, 1-2 minutes. **TIP: Watch carefully to avoid burning.**
- Divide **ravioli bake** between plates or serve family style directly from baking dish.