



MUSHROOM RAVIOLI

with Caramelized Onion & Blistered Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Thyme



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



8 oz | 12 oz
Grape Tomatoes



1 | 2
Mushroom Stock
Concentrate



½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



HELLO

MUSHROOM RAVIOLI

Tender pasta pillows stuffed with creamy
cheese and fab fungi

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 520



ABOUT THYME

Pinch thyme stem near the top with one hand, then pull down with your other hand like a zipper. The leaves will pop right off!!

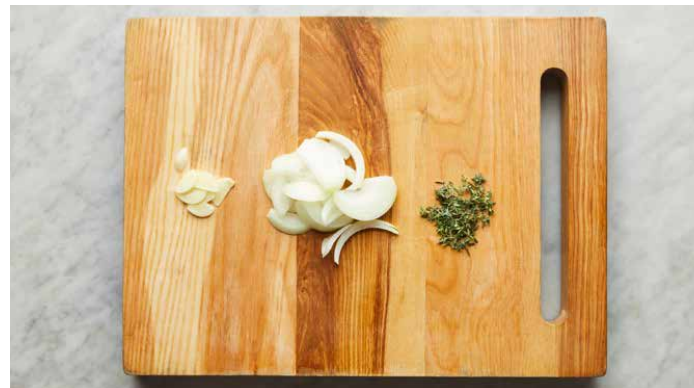
BUST OUT

- Large pot
- Large pan
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion (whole onion for 4 servings)**. Peel and thinly slice **garlic**. Strip **thyme leaves** from stems until you have 2 tsp (**4 tsp for 4**).



3 COOK TOMATO MIXTURE

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion, garlic,** and **tomatoes**. Lightly season with **salt** and **pepper**. Cook, gently pressing on tomatoes as they begin to soften, until onion starts to caramelize and tomatoes are lightly blistered, 4-5 minutes.
- Remove pan from heat.



2 COOK PASTA

- Once water is boiling, gently add **ravioli** to pot. Immediately reduce heat to low. Cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes.
- Reserve **1/3 cup pasta cooking water (1/2 cup for 4 servings)**, then drain. Keep empty pot handy for step 4.



4 MAKE SAUCE & SERVE

- Add **reserved pasta cooking water** to pot used for pasta over medium-high heat; bring to a simmer. Whisk in **stock concentrate, sour cream,** and **cream cheese** until smooth. Continue to cook, whisking, until thickened, 1-2 minutes.
- Add **thyme leaves** and **1 TBSP butter (2 TBSP for 4 servings)**; cook until thyme is fragrant and butter has melted, 30 seconds.
- Add drained **ravioli** to pan with **sauce**; gently toss until thoroughly coated. Season with **salt** and **pepper** to taste.
- Divide pasta between bowls and top with **tomato mixture**. Serve.