

INGREDIENTS

2 PERSON | 4 PERSON





Mushroom Ravioli Contains: Eggs, Milk,



2 TBSP | 4 TBSP Crème Fraîche Contains: Milk





1 Clove | 2 Cloves Garlic



Veggie Stock Concentrate



½ oz | 1 oz

Walnuts **Contains: Tree Nuts**

3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 (5) Chopped Chicken Breast



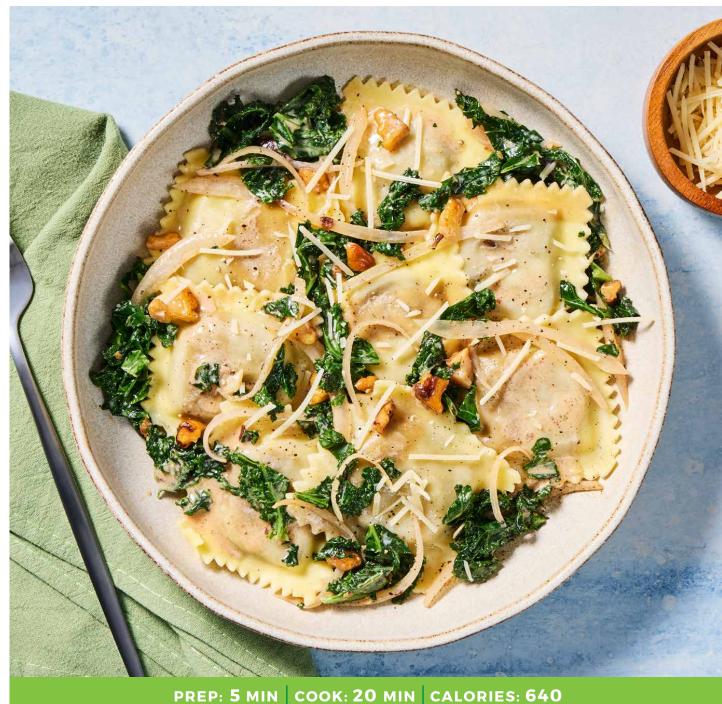


9 oz | 18 **oz** ltalian Chicken Sausage Mix

Calories: 900

MUSHROOM RAVIOLI WITH KALE & WALNUTS

in a Brown Butter Crème Fraîche Sauce





HELLO

CRÈME FRAÎCHE

A silky, buttery cream that's perfect in sauces

ZIP-ZIP HOORAY

To quickly prep kale, hold the stem end with one hand, then pinch and strip the leaves down and away with your other hand (like pulling a zipper!).

BUST OUT

- Large pot
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp) 😉 😉
- Butter (2 TBSP | 4 TBSP) Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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*Chicken is fully cooked when internal temperature

*Chicken Sausage is fully cooked when internal temperature



1 PREP

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve, peel, and thinly slice **shallot**. Remove and discard any large stems from half the kale (all for 4 servings); thinly slice leaves. Peel and mince or grate garlic.
- Pat chicken* dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or sausage* and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



2 COOK KALE MIXTURE

- Heat a large drizzle of olive oil in a large pan over medium-high heat. Add shallot and cook until slightly softened. 1-2 minutes.
- · Add kale and season with salt and pepper. Cook, stirring, until tender, 5-7 minutes. TIP: If needed, add a splash of water to help soften kale.
- Stir in garlic and another drizzle of olive oil. Cook until fragrant, 30 seconds more.
- Turn off heat. Remove from pan; set aside.
- Use pan used for chicken or
- sausage here.



3 COOK PASTA

 Once water is boiling, gently add ravioli to pot, then reduce heat to low. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes. Reserve ½ cup pasta cooking water, then drain.



4 BROWN BUTTER & TOAST NUTS

- While ravioli cook, melt 2 TBSP butter (4 TBSP for 4 servings) in pan used for kale over medium heat.
- Once butter has melted, add walnuts. Cook, stirring, until walnuts smell toasty and butter is foamy and flecked with amber brown bits. 2-3 minutes.



5 TOSS PASTA

- Add kale mixture to pan with walnuts.
- Stir in stock concentrate, crème fraîche, and 1/4 cup reserved pasta cooking water (1/3 cup for 4 servings).
- Bring to a simmer, then stir in ravioli. Cook, stirring, until ravioli are thoroughly coated in sauce, 1-2 minutes. (Add more pasta cooking water a splash at a time if needed.) Season with salt and pepper. Turn off heat.
- Stir sausage into sauce along with ravioli.



6 SERVE

- Divide pasta between bowls. Sprinkle with Parmesan and serve.
- Serve chicken atop pasta.