



MUSHROOM RAVIOLI WITH KALE & WALNUTS

in a Brown Butter Crème Fraîche Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



4 oz | 4 oz
Kale



1 Clove | 2 Cloves
Garlic



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



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 | 2
Veggie Stock
Concentrate



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



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
Chopped Chicken
Breast
Calories: 830



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 900



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 640



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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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.



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.



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.



5 TOSS PASTA

- Add **kale mixture** to pan with **walnuts**.
- Stir in **stock concentrate**, **crème fraîche**, and **¼ cup reserved pasta cooking water (⅓ 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**.



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.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **Parmesan** and serve.

- Serve **chicken** atop **pasta**.

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

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