



PREP & BAKE MELTY MUSHROOM RAVIOLI

with Truffle Cream Sauce plus Kale & Walnuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Oven-Ready Tray



4 oz | 8 oz

Kale



4 oz | 8 oz

Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp

Garlic Powder



½ oz | 1 oz

Walnuts
Contains: Treenuts



9 oz | 18 oz

Mushroom Ravioli
Contains: Milk, Eggs, Wheat



2 g | 4 g

Truffle Seasoning



1 | 2

Veggie Stock Concentrate



1 | 2

Mushroom Stock Concentrate



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HELLO

MUSHROOM RAVIOLI

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



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 530



CRUNCH TIME

To enhance flavor and crunch, toast walnuts in a small dry pan over medium heat, stirring often, 2-3 minutes.

BUST OUT

- Aluminum foil
- Kosher Salt
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Gently separate **ravioli**. Remove and discard any large stems from **kale**.



3 BAKE & FINISH PREP

- Cover **tray** tightly with foil; bake on middle rack until ravioli are al dente, 25-30 minutes.
- Meanwhile, lightly crush **walnuts** in their bag using the bottom of a mug.



2 MIX SAUCE & RAVIOLI

- In **oven-ready tray**, mix together **cream sauce base**, **veggie stock concentrate**, **mushroom stock concentrate**, **garlic powder**, and as much **truffle seasoning** as you like until thoroughly combined. (For 4 servings, divide between two trays.)
- Stir in **½ cup water** (**½ cup water** in each tray for 4). Add **ravioli** and stir until evenly coated (for 4, divide ravioli between two trays).
- Top **ravioli mixture** with **kale**. **TIP: Spread the kale out, making sure no leaves hang over the edges of your tray!**



4 FINISH & SERVE

- Carefully remove foil from **tray**. Stir **mushroom ravioli bake** until kale is incorporated and everything is coated in sauce. Taste and season with **salt** and **pepper** if desired.
- Divide ravioli bake between plates. Sprinkle with **walnuts** and serve.