

INGREDIENTS

2 PERSON | 4 PERSON



Oven-Ready Tray





1 tsp | 2 tsp Garlic Powder



Truffle Seasoning



½ oz | 1 oz

Walnuts

Contains: Treenuts



Cream Sauce Base Contains: Milk



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



Veggie Stock Concentrate



Mushroom Stock Concentrate



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

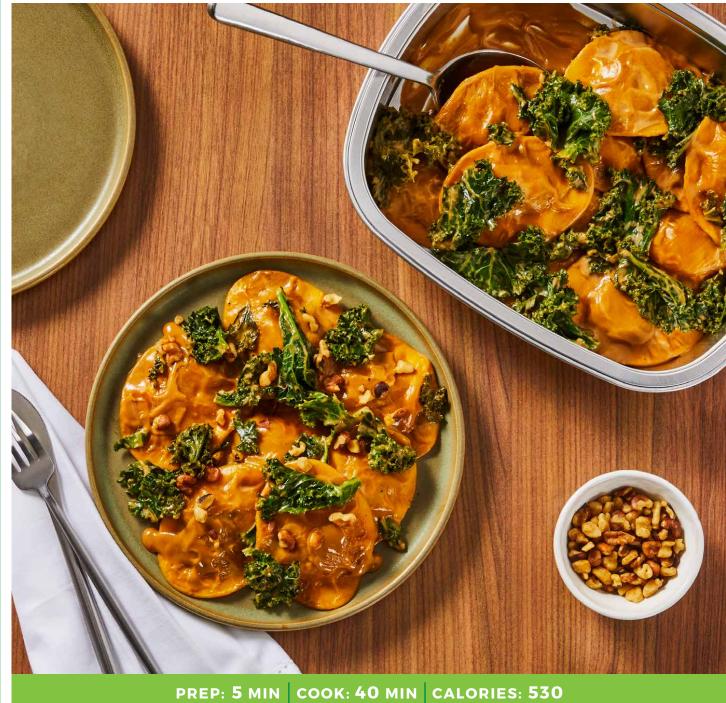
HELLO

MUSHROOM RAVIOLI

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

PREP & BAKE MELTY MUSHROOM RAVIOLI

with Truffle Cream Sauce plus Kale & Walnuts





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



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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- 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.



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 ⅓ cup water (⅓ 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!



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.



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.