



HALL OF FAME CREAMIEST MUSHROOM RAVIOLI with Zucchini and Heirloom Grape Tomatoes



HELLO
HALL OF FAME
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 520**

-  Zucchini
-  Heirloom Grape Tomatoes
-  Chili Flakes
-  Parmesan Cheese
(Contains: Milk)
-  Veggie Stock Concentrate
-  Shallot
-  Parsley
-  Mushroom Ravioli
(Contains: Wheat, Milk, Eggs)
-  Sour Cream
(Contains: Milk)

START STRONG


Save a little of the pasta cooking water to use in step 4. It will give the sauce a nice, loose consistency and create an extra-silky mouthfeel with its starches.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|-----------------|
| • Zucchini | 1 2 |
| • Shallot | 1 2 |
| • Heirloom Grape Tomatoes | 4 oz 8 oz |
| • Parsley | ¼ oz ½ oz |
| • Chili Flakes  | 1 tsp 2 tsp |
| • Mushroom Ravioli | 9 oz 18 oz |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Veggie Stock Concentrate | 1 2 |
| • Parmesan Cheese | ¼ Cup ½ Cup |

WINE CLUB

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1 PREP

Wash and dry all produce. Bring a large pot of salted water to a boil. Quarter zucchini lengthwise, then cut crosswise into ¼-inch-thick triangles. Halve and peel shallot, then thinly slice. Halve tomatoes lengthwise. Pick a few parsley leaves from stems for garnish, then finely chop the rest of the bunch.



4 MAKE SAUCE

Once shallot is softened, stir tomatoes into pan, then reduce heat to low. Stir in sour cream, stock concentrate, half the Parmesan, and ¼ cup pasta cooking water. Season with salt, pepper, chopped parsley, and more chili flakes to taste.



2 COOK VEGGIES

Heat a large drizzle of olive oil in a large pan over medium-high heat. Add zucchini and cook, tossing, until browned, 5-7 minutes. Add shallot, a pinch of chili flakes (to taste), and a drizzle of olive oil. Cook, tossing, until shallot is softened, 2-3 minutes.



5 TOSS RAVIOLI

Add ravioli to pan, increase heat to medium, and gently toss to coat ravioli in sauce. Cook until sauce thickens slightly, 1-2 minutes. TIP: Add more pasta cooking water, if needed, to give sauce a loose consistency.



3 BOIL RAVIOLI

Once water is boiling, add ravioli to pot. Cook until tender and floating to the top, about 4 minutes. Carefully scoop out and reserve ½ cup pasta cooking water, then drain.



6 PLATE AND SERVE

Divide ravioli mixture between plates, then garnish with remaining Parmesan and reserved parsley leaves and serve.

HOLY RAVIOLI!

Getting stuffed inside pasta is pretty fly for a fungi.

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