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## One-Pan Ravioli Gratin

with Mushrooms and Parmesan Breadcrumbs

Gratin is a fancy French way of saying this dish is topped with cheesy breadcrumbs and heated under the broiler until brown and crispy. So it essentially translates to “delicious,” right? But what takes this dinner to the next level is the fact that it’s made in only one pot. Talk about an easy clean-up.



Prep: 15 min  
Total: 35 min



level 1



nut  
free



veggie



Mushroom  
Ravioli



Button  
Mushrooms



Sour  
Cream



Veggie Stock  
Concentrate



Parmesan  
Cheese



Panko  
Breadcrumbs



Yellow  
Onion



Thyme

## Ingredients

		2 People	4 People
Mushroom Ravioli	1) 2) 3)	9 oz	18 oz
Button Mushrooms		8 oz	8 oz
Sour Cream	2)	4 T	8 T
Veggie Stock Concentrate		1	2
Parmesan Cheese	2)	¼ Cup	½ Cup
Panko Breadcrumbs	1)	¼ Cup	½ Cup
Yellow Onion		1	1
Thyme		¼ oz	½ oz
Olive Oil*		2 t	4 t

\*Not Included

## Allergens

- 1) Wheat
- 2) Milk
- 3) Egg

## Tools

Medium ovenproof pan,  
Small bowl

**Nutrition per person** Calories: 526 cal | Fat: 24 g | Sat. Fat: 11 g | Protein: 27 g | Carbs: 56 g | Sugar: 6 g | Sodium: 1090 mg | Fiber: 4 g



1

**1 Prep: Wash and dry all produce.** Preheat the broiler to high or oven to 500 degrees. Thinly slice the **mushrooms**. Halve, peel, and thinly slice half the **onion** (save the rest for another use). Strip the **thyme leaves** off the stems. Discard the stems.



2

**2 Cook the veggies:** Heat a drizzle of **olive oil** in a medium ovenproof pan over medium heat. (**HINT:** If you don't have one, transfer to a baking dish before step 5.) Add the **mushrooms, thyme, and onions**. Cook, tossing, for 5-6 minutes, until softened and slightly golden. Season with **salt** and **pepper**. Add the **stock concentrate** and **1½ cups water** to the pan. Bring to a simmer.



3

**3 Cook the ravioli:** Add the **ravioli** to the pan. Cover and cook 4-5 minutes. Uncover and cook, spooning the broth over the ravioli, for 5-6 minutes, until ravioli are tender and broth is thickened. If the liquid evaporates before the ravioli are tender, add a splash of **water**. **TIP:** To keep the ravioli from sticking to the bottom, gently shake the pan occasionally.



5

**4 Make the Parmesan breadcrumbs:** Meanwhile, combine the **panko, Parmesan cheese, a drizzle of olive oil, and a pinch of salt and pepper** in a small bowl.

**5 Add the sour cream:** Carefully fold the **sour cream** into the **ravioli**. Season with **salt** and **pepper**. You should have a thick, creamy sauce. If too thick, add a splash of **water**.

**6 Broil:** Sprinkle the pan with the **Parmesan breadcrumbs**. Place under the broiler for 1-2 minutes, until golden brown. Enjoy!

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