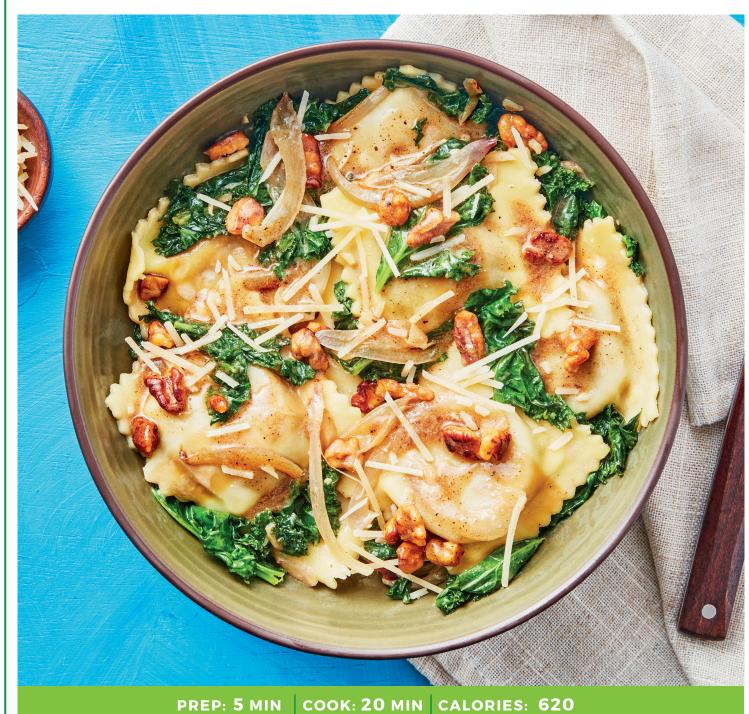


# **MUSHROOM RAVIOLI WITH KALE & WALNUTS**

in a Brown Butter Crème Fraîche Sauce



23



### **HELLO**

# CRÈME FRAÎCHE

A silky, spoonable cream with rich, buttery flavor that's perfect in sauces

#### **BUTTER SAFE THAN SORRY**

Be warned: Butter can go from Goldilocks yellow to Three Bears brown in a blink! To achieve the perfect shade of browned butter in step 4, keep a close eye on your pan and stir continuously. Remove the pan from the heat as soon as you spot amber flecks.

#### **BUST OUT**

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk
- Paper towels 🔄
- Cooking oil (1 tsp | 1 tsp) 🔄

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



## 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 and season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board to rest, 5 minutes. Wipe out pan.



## 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 here.



# **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.



## **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.



## **5 TOSS PASTA**

- Add kale mixture to pan with walnuts.
- Stir in stock concentrate, crème fraîche, and ¼ cup reserved pasta cooking water (½ 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.



# 6 SERVE

- Divide **pasta** between bowls. Sprinkle with **Parmesan** and serve.
- Thinly slice **chicken** and serve atop **pasta**.