



MUSHROOM RAVIOLI WITH KALE & WALNUTS

in a Brown Butter Crème Fraîche Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



4 oz | 4 oz
Kale



1 Clove | 2 Cloves
Garlic



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



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 | 2
Veggie Stock
Concentrate



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Cutlets**

Calories: 810



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO FRESH

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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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.



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.



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.



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.



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.



6 SERVE

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

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