



# ONE-PAN MUSHROOM RAVIOLI GRATIN

with a Crispy Parmesan Crust



**HELLO**  
**RAVIOLI GRATIN**  
Toasted cheesy breadcrumbs on top give tender pasta a crispy, crunchy finish.

**PREP: 5 MIN** | **TOTAL: 30 MIN** | **CALORIES: 500**

-  Button Mushrooms
-  Mushroom Ravioli  
(Contains: Wheat, Eggs, Milk)
-  Thyme
-  Parmesan Cheese  
(Contains: Milk)
-  Yellow Onion
-  Veggie Stock Concentrate
-  Panko Breadcrumbs  
(Contains: Wheat)
-  Sour Cream  
(Contains: Milk)



## START STRONG

Save time on thyme by skipping stripping the leaves. Just toss the entire sprig in with the mushrooms, but be sure to take it out before step 5.

## BUST OUT

- Large pan
- Small bowl
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                 |
|----------------------------|-----------------|
| • Button Mushrooms         | 8 oz   16 oz    |
| • Yellow Onion             | ½   1           |
| • Thyme                    | ¼ oz   ¼ oz     |
| • Veggie Stock Concentrate | 1   2           |
| • Mushroom Ravioli         | 9 oz   18 oz    |
| • Panko Breadcrumbs        | ¼ Cup   ½ Cup   |
| • Parmesan Cheese          | ¼ Cup   ½ Cup   |
| • Sour Cream               | 4 TBSP   8 TBSP |

## HELLO WINE

PAIR WITH



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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Trim, then thinly slice **mushrooms**. Halve, peel, and thinly slice half the **onion** (use the other half as you like). Strip **thyme leaves** from stems; discard stems.



## 4 MAKE CRUST

While ravioli cook, combine ¼ cup **panko** (we sent more), **Parmesan**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.



## 2 COOK VEGGIES

Heat a drizzle of **olive oil** in a large pan over medium heat (use an ovenproof pan if you have one). Add **mushrooms**, **onion**, and **thyme**. Cook, tossing, until softened, 5-6 minutes. Season with **salt** and **pepper**. Stir in **stock concentrate** and **1½ cups water**. Bring to a simmer.



## 5 ADD SOUR CREAM

Add **sour cream** to pan and gently stir to coat **ravioli** and create a thick sauce. (**TIP:** If sauce seems dry, add a splash of water.) Season with **salt** and **pepper**. If your pan is not ovenproof, transfer mixture to a small baking dish at this point.



## 3 COOK RAVIOLI

Add **ravioli** to pan, spreading them out in an even layer. Cover and cook 4 minutes. Uncover and cook, spooning stock over ravioli occasionally, until tender, 5-6 minutes more. **TIP:** If liquid evaporates before ravioli are tender, add a splash of water to pan; shake pan to keep ravioli from sticking.



## 6 BROIL AND SERVE

Sprinkle **crust** over **ravioli**. Transfer pan to broiler (or oven) and broil until crust is golden and crisp, 1-2 minutes. Divide ravioli between plates and serve.

## VICTORY!

The gratin crust ensures a perfect ratio of tenderness to crunch.

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