HALL OF FAME
ONE-PAN MUSHROOM RAVIOLI GRATIN
with a Crispy Parmesan Crust

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

HELLO HALL OF FAME
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PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 510

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
Hustling and bustling to get dinner done? 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 1/4 Cup | 1/2 Cup
• Parmesan Cheese 1/4 Cup | 1/2 Cup
• Sour Cream 4 TBSP | 8 TBSP

HELLO WINE
PAIR WITH
Trilus California Pinot Noir, 2016
HelloFresh.com/Wine

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.

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 1 1/2 cups water. Bring to a simmer.

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.

4 MAKE CRUST
While ravioli cook, combine 1/4 cup panko (we sent more), Parmesan, a drizzle of olive oil, and a pinch of salt and pepper in a small bowl.

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.

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.

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