



# 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: 520**



Button Mushrooms



Thyme



Mushroom Ravioli  
(Contains: Eggs, Milk, Wheat)



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. Toss the entire sprig in with the mushrooms, but be sure to take it out before step 5.

## BUST OUT

- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

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

## WINE CLUB

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## 1 PREP

Preheat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Trim and thinly slice **mushrooms**. Halve, peel, and thinly slice half the **onion** (for 4 servings, slice whole onion). Strip half the **thyme** leaves from stems (all the leaves for 4 servings); discard stems.



## 4 MIX PANKO

Meanwhile, in a small bowl, combine **Parmesan**, half the **panko** (all the panko for 4 servings), a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



## 2 COOK VEGGIES

Heat a drizzle of **olive oil** in a large ovenproof pan over medium heat. Add **mushrooms, onion, and thyme**. Cook, stirring, until softened, 5-6 minutes. Season with **salt** and **pepper**. Stir in **stock concentrate** and **1½ cups water** (2½ cups for 4 servings). Bring to a simmer.



## 5 FINISH RAVIOLI

Add **sour cream** to pan with **ravioli**; gently stir to coat. (**TIP:** If sauce seems dry, add a splash of water.) Season with **salt** and **pepper**. If your pan isn't ovenproof, transfer mixture to a small baking dish.



## 3 COOK RAVIOLI

Add **ravioli** to pan, spreading into an even layer. Cover and cook for 4 minutes. Uncover and continue to 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 periodically to keep ravioli from sticking.



## 6 BROIL AND SERVE

Evenly sprinkle **panko mixture** over **ravioli**. Broil (or bake) until crust is golden brown and crisp, 1-2 minutes. Divide between plates and serve.

## EGGSCLENT

Mushrooms, onion, and thyme are also a great combo for omelettes.

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