



Creamy Mushroom Ragù

with Cheese Ravioli



30-40min



2 Servings

This dish has everything you need to warm you right up from the inside out! Meaty mushrooms, fragrant rosemary, and sweet carrots simmer together to make a sauce for the tender cheese ravioli. Cream cheese and nutty Parmesan cheese add a layer of velvety decadence.

What we send

- ½ lb mushrooms
- 1 carrot
- 1 yellow onion
- garlic
- ¼ oz fresh rosemary
- 6 oz tomato paste
- 9 oz cheese ravioli ^{1,3,7}
- 1 oz cream cheese ⁷
- 2 (¾ oz) Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

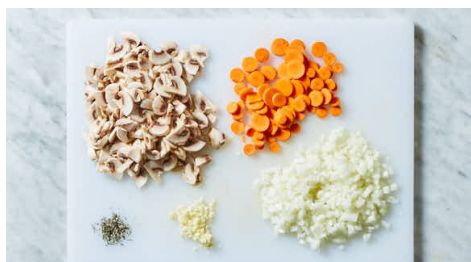
- large saucepan
- large skillet
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 37g, Carbs 61g, Protein 26g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Halve **mushrooms**, then thinly slice caps. Scrub **carrot**, then thinly slice into rounds (halve or quarter before slicing, if large). Finely chop **onion**. Finely chop **2 large garlic cloves**.

Pick and finely chop **1 teaspoon rosemary leaves**; discard stems.



4. Cook ravioli

Add ravioli to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes.

Reserve **¼ cup cooking water**, then drain ravioli.



2. Cook vegetables

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **onions** and **carrots**; cook, stirring, until veggies are slightly tender and golden, 5-8 minutes.

Add **mushrooms, chopped rosemary**, and **a pinch of salt**; cook, stirring, until mushrooms are softened, about 5 minutes.



5. Finish sauce

Stir **cream cheese** and **half of the Parmesan** into skillet with **sauce** until melted. Season to taste with **salt** and **pepper**.



3. Simmer sauce

Stir **chopped garlic** and **2 tablespoons tomato paste** into skillet with **vegetables**. Cook until garlic is fragrant, about 1 minute. Add **1½ cups water** and bring to a rapid boil over high heat. Reduce heat to medium and cook until reduced to 2 cups, 8-10 minutes.



6. Add ravioli & serve

Add **ravioli** and **reserved cooking water** to skillet with **sauce** and toss gently to combine.

Serve **ravioli** topped with **remaining Parmesan**. Enjoy!