



Mushroom Ragu with Gluten Free-Ravioli

Carrots & Parmesan



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 gluten free cheese ravioli ^{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

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

Nutrition per serving

Calories 630kcal, Fat 33g, Carbs 63g, Protein 27g



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. Finely grate **all of the Parmesan**.



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!