



Cheesy Gluten Free-Ravioli with Mushrooms

& Caramelized Onions



30-40min



2 Servings

Rule of life #1: You can't have a bad day when it's ravioli day. When they're stuffed with cheese and paired with caramelized onions, mushrooms, Parm, and chives, they're an instant mood booster. And we've got a hot tip to help you cut down on cooking time—baking soda helps break down the onions so they caramelize faster! You can thank us after you're done eating. We've got you covered!

WHAT WE SEND

- 4 oz mushrooms
- 1 yellow onion
- ¼ oz fresh chives
- ¼ oz baking soda
- 9 oz gluten free cheese ravioli ^{1,2}
- 1 pkt vegetable broth concentrate
- ¾ oz Parmesan ²

WHAT YOU NEED

- 3 Tbsp butter ²
- kosher salt & ground pepper
- sugar

TOOLS

- medium saucepan
- microplane or grater
- medium skillet

ALLERGENS

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 33g, Carbs 55g, Protein 21g



1. Cook mushrooms

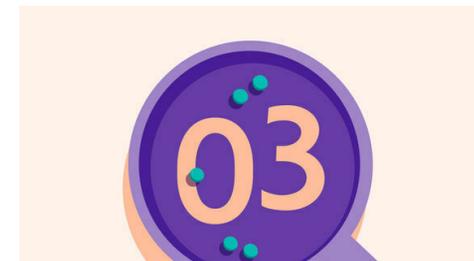
Bring a medium saucepan of **water** to a boil. Trim **mushroom** stems; thinly slice caps. Halve **onion**; thinly slice. Finely grate **half the Parmesan**, if necessary. Thinly slice **chives**.

Heat **1 tablespoon butter** in a medium skillet over medium-high. Add mushrooms; season with **salt** and **pepper**. Cook, stirring occasionally, until golden-brown, 4–5 minutes. Transfer to a plate.



2. Start caramelized onions

In same skillet, melt **1 tablespoon butter** and **1 teaspoon sugar**; cook, stirring frequently, until sugar is light brown, 1–2 minutes. Add **onions** and **½ teaspoon baking soda**; season with **salt** and **pepper**. Cook, stirring occasionally, until onions are lightly browned and softened, 5–7 minutes.



3. Finish caramelized onions

To skillet with **onions**, add **1 tablespoon water**; cook, stirring frequently and scraping up any browned bits from bottom of skillet. Continue adding **1 tablespoon water** at a time and scraping skillet until onions are deeply browned and completely soft, another 4–5 minutes.



4. Cook ravioli

Add **ravioli** to saucepan with 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 **1 cup cooking water**, then drain.

To skillet with **onions**, add **ravioli**, **mushrooms**, **½ cup of the cooking water**, **broth concentrate**, and **1 tablespoon butter**.



5. Finish & serve

Cook **ravioli**, **onions**, and **mushrooms** over high heat, tossing to coat, until glazed and saucy, 1–2 minutes. Remove from heat and add **Parmesan**; stir well until cheese is melted and sauce is silky. Loosen sauce with **more cooking water**, if necessary.

Serve **ravioli** sprinkled with **chives**. Grate **more Parmesan** over top, if desired. Enjoy!



6. Make a side salad!

We can never have too many carbs, but that doesn't mean we should skip out on our veggies. Make a quick garden salad to serve on the side!