



## Cheese Ravioli

with Creamy Mushroom Ragu



30-40min



2 Servings

On a chilly evening, 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 white button mushrooms
- 1 carrot
- 1 medium yellow onion
- garlic (use 2 large cloves)
- ¼ oz fresh rosemary
- tomato paste (use 2 Tbsp)
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- 1 pkt cream cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large saucepan
- large skillet
- microplane or grater
- colander

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

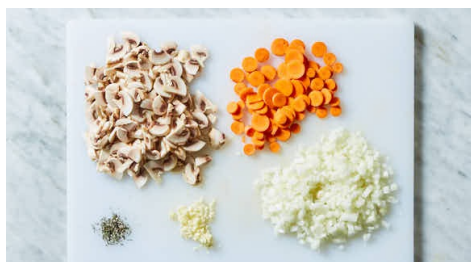
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### 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 630kcal, Fat 32g, Carbs 66g, Proteins 22g



### 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). Peel and finely chop **onion**. Peel and finely chop **2 large garlic cloves**. Finely chop **1 teaspoon rosemary leaves**.



### 4. Cook ravioli

Meanwhile, finely grate **Parmesan**. Add **ravioli** to boiling water and cook, stirring gently, until al dente, about 4 minutes. Reserve **¼ cup pasta water**, then drain ravioli.



### 2. Cook vegetables

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **onions** and **carrots** and cook, stirring, until slightly tender and golden, 5-8 minutes. Add **mushrooms, chopped rosemary**, and a **pinch of salt**; cook, stirring, until mushrooms have 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 in **garlic** and **2 tablespoons tomato paste** and cook, stirring, 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 pasta water** to the skillet and toss gently to combine. Serve **ravioli** topped with **remaining Parmesan**. Enjoy!