



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
- ¼ oz fresh rosemary
- 6 oz tomato paste (use 2 Tbsp)
- ¾ oz piece Parmesan ⁷
- 1 pkg cheese ravioli ^{1,3,7}
- 1 pkt cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- large skillet

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 30g, Carbs 55g, Proteins 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**, discarding stems.



4. Cook ravioli

Meanwhile, finely grate **Parmesan**, if necessary. Add **ravioli** to boiling water and cook, stirring gently, until al dente, about 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** and cook, stirring, until 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, 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 cooking water** to the skillet and toss gently to combine. Serve **ravioli** topped with **remaining Parmesan**. Enjoy!