



?Caramelized Onion Beef Ravioli

with Mushrooms & Horseradish Cream



30-40min



2 Servings

This cozy Eastern European dish will warm you right up from the very first bite. The deeply flavorful sauce is built in steps, starting with sweet caramelized onions. Tomato paste and butter add richness, while broth concentrate and sautéed mushrooms add a deliciously savory element. The sauce coats tender beef ravioli topped with cooling dollops of horseradish cream, and sprinkles of smoked paprika and fresh dill.

What we send

- 4 oz mushrooms
- 1 yellow onion
- 2 (1 oz) sour cream ⁷
- 1 oz horseradish ^{6,17}
- 6 oz tomato paste
- 1 pkt vegetable broth concentrate
- 9 oz cheese ravioli ^{1,3,7}
- ¼ oz fresh dill
- ¼ oz smoked paprika

What you need

- kosher salt & ground pepper
- garlic
- olive oil
- sugar
- butter ⁷

Tools

- large pot or saucepan
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 39g, Carbs 58g, Protein 22g



1. Prep ingredients

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

Thinly slice **mushrooms**. Halve **onion** and thinly slice. Finely chop **1 teaspoon garlic**.

In a small bowl, stir to combine **all of the sour cream** and **horseradish**. Season to taste with **salt** and **pepper**.



2. Cook mushrooms

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **mushrooms** and season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until mushrooms are browned and tender, 5-7 minutes. Transfer to a bowl and reserve skillet.



3. Caramelize onions

Heat **1 more tablespoon oil** in same skillet over medium-high. Add **onions** and **a pinch each of salt, pepper, and sugar**. Cook, stirring frequently, until onions are well browned (add water, 1 tablespoon at a time, as needed, to scrape up browned bits), 15-20 minutes.



4. Build sauce

Reduce skillet heat to medium. Add **garlic** and **1 tablespoon each of tomato paste and butter** to onions. Cook, stirring, until tomato paste is slightly caramelized and butter is melted, about 1 minute.

Add **broth packets, ½ cup water**, and **a pinch of sugar**; bring to a simmer. Stir in **mushrooms** and season with **salt** and **pepper**. Reduce heat to medium low while pasta cooks.



5. Cook pasta

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.

Using a slotted spoon, transfer ravioli directly to pan with **caramelized onion sauce**; gently toss to coat pasta in sauce (thin out sauce with water, one tablespoon at a time, if sauce is too thick).



6. Serve

Remove **dill fronds** from stems and coarsely chop fronds, discarding stems.

Transfer **ravioli** to plates and dollop with **horseradish cream**. Sprinkle over top with **smoked paprika** and garnish with **dill**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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