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Beef Ravioli in Mushroom Brodo

with Arugula-Almond Salad & Dijon Vinaigrette





20-30min 2 Servings

We're upping the pasta game with a little help from our stuffed pasta friends. This dish features fresh ravioli stuffed with savory beef and creamy ricotta cheese. We take it one step further, serving these rav's in a savory broth (brodo-style!) made with eartht baby Bella mushrooms, fragrant garlic, and fresh thyme.

What we send

- 4 oz mushrooms
- ¼ oz fresh thyme
- 1 oz salted almonds 15
- 1 pkt Dijon mustard ¹⁷
- 1 pkt beef broth concentrate
- 9 oz beef & wine ravioli 1,3,7
- 5 oz arugula
- ¾ oz Parmesan 7

What you need

- kosher salt & ground pepper
- butter 7
- red wine vinegar (or white wine vinegar)
- olive oil
- garlic

Tools

- · large saucepan
- medium pot

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 37g, Carbs 46g, Protein 28g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil; cover and keep warm over low.
Wipe **mushroom caps** with a paper towel.
Trim stems from mushrooms, then thinly slice caps. Finely chop **1 teaspoon garlic**.
Pick and coarsely chop **1 teaspoon thyme leaves**, discarding stems.



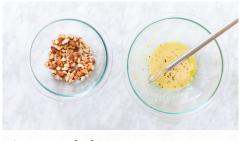
4. Start brodo

Add beef broth concentrate and 2 cups water to pot with the mushrooms. Bring to a boil over high heat, then reduce heat to low to keep warm while you cook ravioli.



2. Sauté mushrooms

Melt 1 tablespoon butter in the medium pot over medium-high heat. Add mushrooms, chopped thyme leaves, and ¾ teaspoon of the garlic. Cook, stirring occasionally, until mushrooms are tender and browned, about 4 minutes. Season with salt and pepper.



3. Prep salad

While mushrooms cook, coarsely chop almonds. In a medium bowl, whisk to combine Dijon mustard, remaining chopped garlic, 1 tablespoon oil, and 1 teaspoon each of water and vinegar. Season to taste with salt and pepper.



5. Cook ravioli

Bring water in the large saucepan back to a boil. Add **ravioli** and cook until pasta is al dente, 3-4 minutes. Drain well. Transfer ravioli to bowls. Season **brodo**to taste with **salt** and **pepper**, then ladle **brodo** and **mushrooms** over ravioli.



6. Finish & serve

Add **arugula** and **chopped almonds** to bowl with **vinaigrette**, and toss to combine. Garnish **ravioli and brodo** with **Parmesan**. Serve with **salad** alongside. Enjoy!