



Beef & Wine Ravioli Stroganoff

with Peas, Mushrooms & Sour Cream



30min



2 Servings

Although stroganoff is typically made with tender strips of beef set over a bed of egg noodles, why not come out with a bit of a remix? In this version, savory beef & wine ravioli combine with sautéed mushrooms, sweet peas, tangy Dijon, and the ultimate umami powerhouse: mushroom seasoning. The dish gets stroganoff's signature silkiness from a dollop of sour cream, then it's all finished off with a sprinkle of chives.

What we send

- 1 yellow onion
- 4 oz mushrooms
- ¼ oz fresh chives
- 9 oz beef & wine ravioli ^{1,2,3}
- 2½ oz peas
- ¼ oz Dijon mustard
- 1 pkt beef broth concentrate
- ¼ oz mushroom seasoning
- 2 (1 oz) sour cream ²

What you need

- unsalted butter ²
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- medium pot
- medium skillet

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 36g, Carbs 50g, Protein 22g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Thinly slice **half of the onion**. Trim stem ends from **mushrooms**, then thinly slice. Thinly slice **chives**.



2. Cook mushrooms & onions

In a medium skillet, melt **2 tablespoons butter** over medium-high heat. Add **mushrooms** and **onions**; season with **salt** and **pepper**. Cook, stirring often, until veggies begin to release liquid, 2-3 minutes. Lower heat to medium and cook until mushrooms are golden brown and onions are completely softened, 4-6 minutes.



3. Cook ravioli

Add **ravioli** to boiling water (if stuck together gently pull apart, only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until softened, 3-4 minutes. Reserve **1 cup cooking water**; drain pasta.



4. Make sauce

To skillet with **veggies**, add **ravioli, peas, Dijon mustard, broth concentrate, half each of the mushroom seasoning and sour cream, 1 tablespoon butter**, and **½ cup cooking water**. Cook over medium-high heat, swirling skillet often, until sauce is smooth and creamy, 1-2 minutes. Add more **cooking water**, 1 tablespoon at a time, as needed, to reach desired consistency.



5. Finish & serve

Off heat, stir in **½ teaspoon each of vinegar and chives**; season to taste with **salt** and **pepper**.

Serve **ravioli** with **remaining sour cream** dolloped over top and **remaining chives** sprinkled over for garnish. Enjoy!



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