

DINNERLY



Mushroom Stroganoff with Gluten Free Ravioli,

Sour Cream & Fresh Dill



20-30min



2 Servings

| This version of the recipe is customized with gluten free cheese ravioli.

WHAT WE SEND

- 1 yellow onion
- 4 oz mushrooms
- ¼ oz fresh dill
- 9 oz gluten free cheese ravioli ^{3,7}
- .35 oz Dijon mustard ¹⁷
- ¼ oz mushroom seasoning
- 2 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- balsamic vinegar (or white wine vinegar) ¹⁷

TOOLS

- large saucepan
- medium skillet

ALLERGENS

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 34g, Carbs 52g, Protein 19g



1. Prep ingredients

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

Halve and thinly slice **onion**. Trim stem ends from **mushrooms**, then quarter. Pick **dill fronds** from stems; discard stems. Reserve half for garnish and finely chop remaining.



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 saucepan with boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **1 cup cooking water**; drain pasta.



4. Make sauce

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



5. Finish & serve

Off heat, stir in **½ teaspoon vinegar** and **chopped dill**; season to taste with **salt** and **pepper**.

Serve **ravioli** and **mushroom stroganoff** with **remaining sour cream** and **reserved dill fronds** over top. Enjoy!



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