

DINNERLY



Gluten Free-Ravioli & Mushroom Stroganoff

with Fresh Dill & Sour Cream



20-30min



2 Servings

Don't know what to do with your ravioli? Stroganoff it! Mushrooms and onions cooked in a bright and creamy sauce are the perfect complement to these pasta pillows (we like our pillows stuffed with cheese, not feathers). Sour cream and dill on top are the final touch to give you all the stroganoff vibes. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 4 oz mushrooms
- ¼ oz fresh dill
- 9 oz gluten free cheese ravioli ^{2,1}
- 2 (1 oz) sour cream ¹
- ¼ oz Dijon mustard

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- balsamic vinegar (or white wine vinegar)

TOOLS

- large saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 35g, Carbs 52g, Protein 19g



1. Prep ingredients

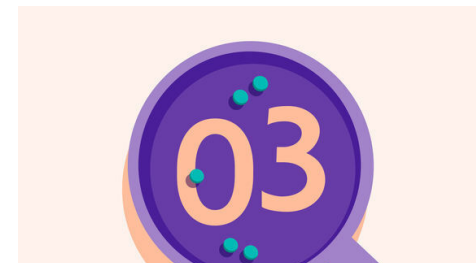
Bring a large saucepan of **salted water** to a boil.

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.



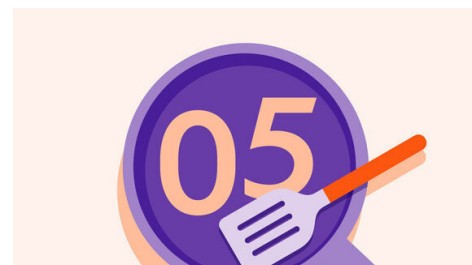
3. Cook ravioli

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

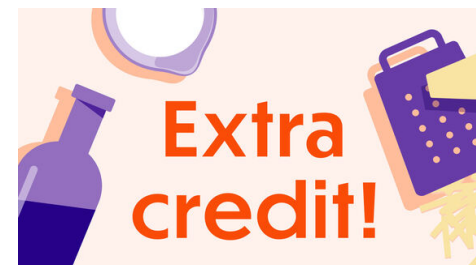
To skillet with **veggies**, add **ravioli**, **Dijon mustard**, **half of the sour cream**, **½ cup cooking water**, and **1 tablespoon butter**. Cook over medium-high heat, swirling skillet often, until sauce is smooth and creamy, 1–2 minutes. Add more cooking water, as needed, to reach desired consistency.



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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