



Cheese 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 creamy cheese. We take it one step further, serving these rav's in a savory broth (brodo-style!) made with earthy baby Bella mushrooms, fragrant garlic, and fresh thyme.

What we send

- 4 oz mushrooms
- garlic
- ¼ oz fresh thyme
- ¾ oz Parmesan ³
- 1 oz salted almonds ⁵
- 2 pkts Dijon mustard ⁴
- 1 pkt vegetable broth concentrate
- 9 oz cheese ravioli ^{1,2,3}
- 1 bag arugula

What you need

- kosher salt & ground pepper
- butter ³
- red wine vinegar (or white wine vinegar)
- olive oil

Tools

- large saucepan
- microplane or grater
- medium pot

Allergens

Egg (1), Wheat (2), Milk (3), Sulphites (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 35g, Carbs 41g, 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. Finely grate **Parmesan**, if necessary.



2. Sauté mushrooms

Melt **1 tablespoon butter** in a 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**.



4. Start brodo

Add **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**.



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!