



# Plant-Based Mushroom Ravioli & Pesto Sauce

with Green Veggies & Toasted Almonds

Grab your Meal Kit with this symbol



Baby Broccoli



Leek



Flaked Almonds



Herb & Mushroom Seasoning



Vegetable Stock Powder



Plant-Based Mushroom Ravioli



Plant-Based Basil Pesto



## Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 15-25 mins  
Ready in: 25-35 mins

Plant Based

Green is the colour of love tonight because this dish is bursting with it. You will devour this plant-based mushroom ravioli in seconds when you taste it with a fresh pesto sauce and sprinkled almonds for a sweet crunch. Baby broccoli and leek give everything a pop of green and freshness. Enjoy the delicious taste of green!

### Pantry items

Olive Oil, Plant-Based Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Medium saucepan

## Ingredients

|                              | 2 People        | 4 People        |
|------------------------------|-----------------|-----------------|
| <b>olive oil*</b>            | refer to method | refer to method |
| baby broccoli                | 1 bag           | 1 bag           |
| leek                         | 1               | 2               |
| flaked almonds               | 1 packet        | 2 packets       |
| herb & mushroom seasoning    | 1 sachet        | 2 sachets       |
| vegetable stock powder       | 1 medium sachet | 1 large sachet  |
| plant-based mushroom ravioli | 1 medium packet | 1 large packet  |
| plant-based basil pesto      | 1 packet (50g)  | 1 packet (100g) |
| <b>plant-based butter*</b>   | 20g             | 40g             |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 2862kJ (684Cal) | 795kJ (190Cal) |
| Protein (g)      | 24.5g           | 6.8g           |
| Fat, total (g)   | 30.3g           | 8.4g           |
| - saturated (g)  | 7.6g            | 2.1g           |
| Carbohydrate (g) | 73.5g           | 20.4g          |
| - sugars (g)     | 7.4g            | 2.1g           |
| Sodium (mg)      | 1296mg          | 360mg          |

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Boil the kettle. Trim **baby broccoli** and halve lengthways. Thinly slice **leek**.
- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl and set aside.



## Cook the ravioli

- Meanwhile, half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Add **plant-based mushroom ravioli** and simmer over medium-low heat until al dente, **3 minutes**.
- Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people).
- Using a slotted spoon, add **ravioli** to the frying pan with the **sauce**. Gently toss to combine.
- Add **plant-based basil pesto**, **plant-based butter** and **reserved pasta water** to pan. Stir to combine and simmer until slightly reduced, **1-2 minutes**. Season to taste with **salt** and **pepper**.



## Make the sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **leek** and **baby broccoli**, stirring, until softened, **5-6 minutes**.
- Add **herb & mushroom seasoning** and **vegetable stock powder** and cook until fragrant, **1-2 minutes**.



## Serve up

- Divide plant-based mushroom ravioli and pesto sauce with green veggies between bowls.
- Garnish with toasted almonds to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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## Rate your recipe

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