



Portabello Mushroom Ravioli

with Garlic Pangrattato & Plant-Based Parmesan

Grab your Meal Kit with this symbol



Portabello Mushrooms



Garlic



Panko Breadcrumbs



Baby Spinach Leaves



Garlic & Herb Seasoning



Nan's Special Seasoning



Plant-Based Cream



Plant-Based Mushroom Ravioli



Plant-Based Grated Parmesan

Hands-on: **20-30 mins**
 Ready in: **25-35 mins**

Plant Based

Getting stuffed inside pasta is pretty fly for a fungi: these ravioli are packed with big umami flavours thanks to a mix of hearty mushrooms. To match all that serious 'shroom personality, we're adding a plant-based creamy sauce and a herby seasoning for their abundant flavour contribution. The result is a hearty dish that's guaranteed to become a pasta-night classic in your home.

Pantry items

Olive Oil

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 · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
portabello mushrooms	1 packet	1 packet
garlic	3 cloves	6 cloves
panko breadcrumbs	½ packet	1 packet
baby spinach leaves	1 bag (60g)	1 bag (120g)
garlic & herb seasoning	1 sachet	1 sachet
Nan's special seasoning	1 sachet	1 sachet
plant-based cream	½ medium packet	1 medium packet
plant-based mushroom ravioli	1 medium packet	1 large packet
plant-based grated Parmesan	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3712kJ (887Cal)	724kJ (173Cal)
Protein (g)	33.3g	6.5g
Fat, total (g)	33.7g	6.6g
- saturated (g)	3.8g	0.7g
Carbohydrate (g)	103.2g	20.1g
- sugars (g)	20.6g	4g
Sodium (mg)	1481mg	289mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped & make the pangrattato

- Thinly slice **portabello mushrooms**. Finely chop **garlic**.
- In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat.
- Toast **panko breadcrumbs** (see ingredients), stirring, until golden brown, **3 minutes**. Add 1/2 the **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a bowl and season to taste.



Cook the ravioli

- While the veggies are cooking, add **plant-based mushroom ravioli** to the boiling water, then reduce to a medium heat. Cook until 'al dente', **4-5 minutes**.
- Drain, then add to the **veggies** and **sauce**. Add **plant-based grated Parmesan** to the **sauce** and toss to combine.



Cook the veggies

- Bring a large saucepan of salted water to boil.
- Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** until browned and softened, **8-10 minutes**.
- Add **baby spinach leaves**, **garlic & herb seasoning**, **Nan's special seasoning** and remaining **garlic** and cook until fragrant, **1 minute**.
- Remove from the heat, then add **plant-based cream** (see ingredients) and stir to combine.



Serve up

- Divide portabello mushroom ravioli between bowls.
- Top with garlic pangrattato to serve.

Enjoy!