



Plant-Based Mushroom Ravioli & Capsicum Sauce

with Herby Pangrattato & Cucumber Salad

Grab your Meal Kit with this symbol



Cucumber



Capsicum



Onion



Garlic



Herbs



Panko Breadcrumbs



Crushed & Sieved Tomatoes



Garlic & Herb Seasoning



Vegetable Stock Powder



Plant-Based Mushroom Ravioli



Mixed Leaves

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 20-30 mins
Ready in: 30-40 mins

Plant Based

We love ravioli for all the flavours you can put together in one dish—from the inside out. Tonight's meal is no exception: ravioli stuffed with mushrooms are the base for a tonne of other great flavours, a bursting tomato sauce, sweet sautéed capsicum and a herby pangrattato. Together, it's a plant-based meal you'll be sure to rave(ioli) about to your friends.

Pantry items

Olive Oil, Brown Sugar, Plant-Based Butter, Balsamic Vinegar

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
olive oil*	refer to method	refer to method
cucumber	1 (medium)	1 (large)
capsicum	1	2
onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
herbs	1 bag	1 bag
panko breadcrumbs	1 packet	1 packet
crushed & sieved tomatoes	½ box (200g)	1 box (400g)
garlic & herb seasoning	1 sachet	1 sachet
vegetable stock powder	1 medium sachet	1 large sachet
brown sugar*	½ tsp	1 tsp
plant-based butter*	20g	40g
water*	½ cup	1 cup
plant-based mushroom ravioli	1 medium packet	1 large packet
mixed leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2846kJ (680Cal)	491kJ (117Cal)
Protein (g)	24.4g	4.2g
Fat, total (g)	14.9g	2.6g
- saturated (g)	6.3g	1.1g
Carbohydrate (g)	105.9g	18.3g
- sugars (g)	16.5g	2.8g
Sodium (mg)	1351mg	233mg

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

Thinly slice **cucumber** into half-moons. Cut **capsicum** into bite-sized chunks. Finely chop **onion** and **garlic**. Pick **herb** leaves.



Cook the pangrattato

In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs**, stirring, until golden brown, **3 minutes**. Add **herbs** and 1/2 the **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a medium bowl, then season with **salt** and **pepper**.



Cook the sauce

Boil the kettle. Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **capsicum** and **onion** until tender, **4-5 minutes**. Add remaining **garlic** and cook until fragrant, **1-2 minutes**. Add **crushed & sieved tomatoes** (see ingredients), **garlic & herb seasoning**, **vegetable stock powder**, the **brown sugar**, **plant-based butter** and the **water**. Season and simmer for **2-4 minutes**.



Add the ravioli

Meanwhile, half-fill a medium saucepan with boiling water. Add **plant-based mushroom ravioli** and simmer over medium-high heat until 'al dente', **4-6 minutes**. Using a slotted spoon, transfer **ravioli** to the frying pan with **sauce** and stir to coat.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Make the salad

In a medium bowl, combine **cucumber**, **mixed leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season and toss to coat.



Serve up

Divide mushroom ravioli and capsicum sauce between bowls. Top with herby pangrattato. Serve with cucumber salad.

Enjoy!