



# Plant-Based Pesto & Mushroom Ravioli

with Garlic Pangrattato & Balsamic Salad

Grab your Meal Kit with this symbol



Garlic



Button Mushrooms



Panko Breadcrumbs



Plant-Based Mushroom Ravioli



Garlic & Herb Seasoning



Crushed & Sieved Tomatoes



Plant-Based Basil Pesto



Tomato



Mixed Salad Leaves

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 tomato-based sauce and nutty plant-based basil pesto for their abundant flavour contribution. The result is a colourful, hearty dish that's guaranteed to become a pasta-night classic in your home.

### Pantry items

Olive Oil, Plant-Based Butter, Brown Sugar, 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
garlic	3 cloves	6 cloves
button mushrooms	1 packet	1 packet
panko breadcrumbs	½ packet	1 packet
plant-based mushroom ravioli	1 medium packet	1 large packet
garlic & herb seasoning	1 sachet	1 sachet
crushed & sieved tomatoes	½ tin	1 tin
plant-based butter*	30g	60g
brown sugar*	pinch	pinch
plant-based basil pesto	1 packet (50g)	1 packet (100g)
tomato	1	2
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3370kJ (805Cal)	672kJ (160Cal)
Protein (g)	25.8g	5.1g
Fat, total (g)	37.4g	7.5g
- saturated (g)	10.9g	2.2g
Carbohydrate (g)	85.7g	17.1g
- sugars (g)	9g	1.8g
Sodium (mg)	985mg	196mg

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://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. Finely chop **garlic**. Thinly slice **button mushrooms**.
- In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat. Cook **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.



## Finish the ravioli

- Add **crushed & sieved tomatoes** (see ingredients) and some reserved **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people) and cook until slightly reduced, **2-3 minutes**.
- Add cooked **ravioli**, **plant-based butter**, the **brown sugar** and **plant-based basil pesto** and gently stir to combine.

**TIP:** Add a splash more water if the ravioli mixture looks too thick.



## Start the ravioli & cook the mushrooms

- Half-fill a medium saucepan with boiling water. Cook **plant-based mushroom ravioli** over a high heat until 'al dente', **3 minutes**. Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people). Drain and return **ravioli** to the saucepan.
- Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook **mushrooms**, stirring, until softened, **5-6 minutes**.
- Add **garlic & herb seasoning** and remaining **garlic** and cook until fragrant, **1 minute**.



## Serve up

- Meanwhile, roughly chop **tomato**. In a large bowl, combine a drizzle of **balsamic vinegar** and olive oil. Add tomato and **mixed salad leaves**. Season and toss to coat.
- Divide pesto and mushroom ravioli between bowls. Top with garlic pangrattato.
- Serve with balsamic salad.

## Enjoy!