





Cheesy Ravioli

with Creamy Mushroom Ragu

 30-40min  2 Servings

On a chilly evening, this dish has everything you need to warm you right up from the inside out! Meaty mushrooms, fragrant rosemary, and sweet carrots simmer together to make a sauce for the tender cheese ravioli. Cream cheese and nutty Parmesan cheese add a layer of velvety decadence. Cook, relax, and enjoy!

What we send

- tomato paste
- white button mushrooms
- carrots
- yellow onion
- garlic
- fresh rosemary

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large saucepan
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 33g, Carbs 75g, Proteins 24g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Halve **mushrooms**, then thinly slice caps. Scrub **carrots** and thinly slice into rounds (halve or quarter before slicing if large). Peel and finely chop **onion** (about 1½ cups). Peel and finely chop **2 large garlic cloves**. Finely chop **1 teaspoon rosemary leaves**.



4. Cook ravioli

Meanwhile, finely grate **Parmesan**. Add **ravioli** to boiling water and cook, stirring gently, until al dente, about 4 minutes. Reserve **¼ cup pasta water**, then drain.



2. Cook vegetables

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **onions** and **carrots** and cook until slightly tender and golden, 5-8 minutes. Add **mushrooms**, **rosemary**, and **½ teaspoon salt**, and cook until mushrooms have softened, about 5 minutes.



5. Finish sauce

Stir **cream cheese** and **half of the Parmesan** into skillet with **sauce** until melted and season to taste with **salt** and **pepper**.



3. Simmer sauce




Stir in **garlic** and **2 tablespoons tomato paste** (save rest for own use) and cook until garlic is fragrant, about 1 minute. Add **1½ cups water** and bring to a rapid boil over high heat. Reduce heat to medium and cook until reduced to 2 cups, 8-10 minutes.



6. Add ravioli & serve

Add **ravioli** and **reserved pasta water** to the skillet and toss gently to combine. Serve **ravioli** topped with **remaining Parmesan**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**