



### Product Spotlight: Mushrooms

Mushrooms boost the protein of a dish and are one of the few natural sources of vitamin D - which is great for strong healthy teeth and bones!



## Beef Ravioli in Cherry Tomato Sauce

Beef ravioli tossed in a warm tomato based sauce with mushrooms and fresh basil. Sure to be a hit for the family!



20 minutes



4 servings



Beef

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	21g	58g

## FROM YOUR BOX

RED ONION	1
BUTTON MUSHROOMS	150g
GARLIC CLOVES	2
BASIL	1 packet
TINNED CHERRY TOMATOES	400g
BEEF RAVIOLI	2 x 400g
MESCLUN LEAVES	120g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, vinegar of choice

## KEY UTENSILS

large frypan, saucepan

## NOTES

Set a timer to make sure you are not overcooking the pasta. Handle pasta gently to ensure stuffing doesn't escape the pasta!

Leave lettuce leaves plain if you prefer.

Garnish pasta with parmesan cheese if desired.

**No gluten option – beef ravioli is replaced with GF cheese ravioli.** Cook according to packet instructions and add to sauce.



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### 1. SAUTÉ THE VEGETABLES

Bring a large saucepan of water to a boil.

Heat a large frypan over medium-high heat with oil. Slice and onion and mushrooms. Crush garlic. Add as to pan as you go. Cook for 5 minutes.



### 2. SIMMER THE SAUCE

Chop basil leaves. Add half to the pan (reserve remaining) along with tinned tomatoes. Simmer for 5 minutes.



### 3. COOK THE RAVIOLI

Add ravioli to boiling water and cook for 5 minutes (see notes). Reserve **1/2 cup cooking water** and drain pasta.



### 4. DRESS THE MESCLUN

Dress mesclun leaves with **1/2-1 tbsp vinegar** (see notes).



### 5. TOSS THE RAVIOLI

Add ravioli and **reserved cooking water** to sauce. Toss to combine. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Divide pasta among bowls and garnish with reserved basil (see notes). Serve with dressed lettuce leaves.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

