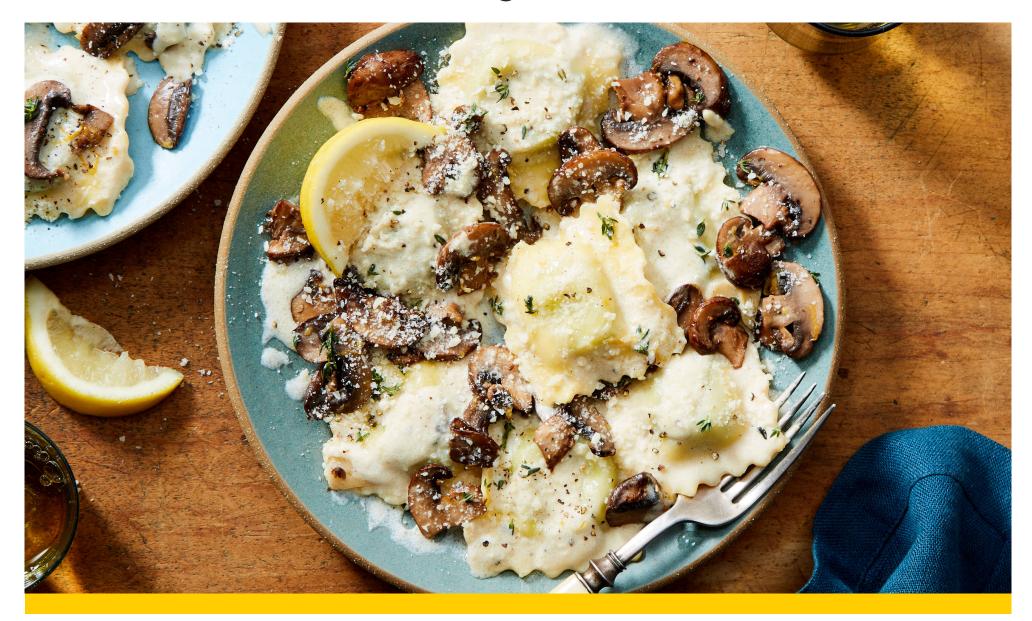
# MARLEY SPOON



## **Cheese Ravioli Limone with Shrimp**

& Mushrooms





Put away the tomatoes, there's a new sauce in town, and it's a quick way to zest up dinnertime. We toss cheesy ravioli, earthy mushrooms, and tender shrimp in a silky lemon-mascarpone sauce. It's simple to prepare but complex in flavor, which is always a winning combination. A sprinkle of Parmesan and an extra squeeze of lemon on top, and this meal is ready to serve in under 30 minutes.

#### What we send

- garlic
- 4 oz mushrooms
- 2 lemons
- 1/4 oz fresh thyme
- ¾ oz Parmesan 7
- 9 oz cheese ravioli 1,3,7
- 3 oz mascarpone 7
- 10 oz pkg shrimp <sup>2</sup>

### What you need

- kosher salt & ground pepper
- butter 7

#### **Tools**

- · large saucepan
- · microplane or grater
- · medium skillet

#### **Allergens**

Wheat (1), Shellfish (2), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 820kcal, Fat 55g, Carbs 41g, Protein 45g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Thinly slice **1 large garlic clove**. Thinly slice **mushrooms**.

Finely grate **zest from 1 lemon**, then squeeze **juice** from half of the lemon into a small bowl; cut remaining lemon half into wedges. Strip **1½ teaspoons thyme leaves** from stems; discard stems.

Finely grate **all of the Parmesan**, if necessary.



Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2-3 minutes. transfer to a plate.

Melt **2 tablespoons butter** in same skillet over medium-high. Add **mushrooms** and season with **salt** and **pepper**; cook, stirring occasionally, until browned and dry, 4-5 minutes.



3. Cook ravioli

Meanwhile, return saucepan of water to a boil, if necessary. Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes.

Reserve **1 cup cooking water**. Drain ravioli; set aside in colander until step 5.



4. Start sauce

Add **sliced garlic, lemon zest**, and **half of the thyme leaves** to skillet, stirring to combine with **mushrooms**. Cook until fragrant, about 1 minute. Transfer mushrooms to a plate.

Add % cup of the reserved cooking water and lemon juice. Cook, stirring to scrape up any browned bits from the bottom of skillet, 1-2 minutes.



5. Add ravioli

Add **mascarpone** to skillet; cook over medium-low heat, stirring, until mascarpone is melted and **sauce** is smooth. Thin sauce with **1 tablespoon cooking water** at a time until sauce just coats the back of a spoon, 1-2 minutes.

Gently stir in **ravioli** and cook until warmed through, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Serve ravioli with sauce, shrimp, and mushrooms and sprinkle some of the Parmesan and remaining thyme leaves over top. Serve remaining Parmesan and any lemon wedges alongside for squeezing over, if desired. Enjoy!