
Fast! Spinach-Ricotta Ravioli

with Zucchini, Tomatoes & Mushrooms



ca. 20min



2 Servings

What we send

- 9 oz spinach ricotta ravioli ^{2,1,3}
- ¾ oz Parmesan ¹
- garlic
- 1 zucchini
- ¼ oz fresh rosemary
- 3 plum tomatoes
- 4 oz mushrooms

What you need

- 2 tablespoons butter ¹
- 2 tablespoons olive oil
- kosher salt & ground pepper

Tools

- large pot with a lid
- large skillet

Allergens

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

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Bring a large pot of salted water to a boil.

Cut tomatoes into 1-inch pieces. Thinly slice mushrooms. Cut zucchini into ½-inch pieces. Finely chop 2 teaspoons garlic. Remove rosemary leaves from stems and finely chop 1 teaspoon.

4. Cook ravioli

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.

2. Start zucchini

Heat 2 tablespoons oil in large skillet over medium high. Add zucchini and season with salt and pepper. Cook, stirring occasionally, until just starting to brown, 3-5 minutes.

¼ cup water and 2T butter half the parm cook another 7-10 minutes until thickened add pasta and cook another minute

5. Finish sauce

Using a slotted spoon, transfer ravioli to skillet with sauce. Add half of the parmesan and gently cook pasta in sauce until nicely coated and parmesan is melted, 1-2 minutes more.

3. Build sauce

Add garlic, rosemary, mushrooms, and tomatoes. Cook, stirring occasionally, until tomatoes begin to break down, about 5 minutes more. Add ¼ cup water and 2 tablespoons butter to skillet with vegetables; cook until reduced and butter is melted, 2-4 minutes. Season to taste with salt and pepper.

Meanwhile, finely grate parmesan.

6. Serve

Transfer pasta to plates and garnish with remaining parmesan and rosemary leaves if desired. Enjoy!