

# DINNERLY



## Spinach Ravioli & Balsamic Broccoli with Black Pepper-Parmesan Cream Sauce



ca. 20min



2 Servings

You (and the whole fam) will be looking forward to Meatless Monday. Spinach and ricotta ravioli are already great on their own, but a creamy, peppery sauce gives them restaurant-worthy status. And who could forget tender, roasted broccoli? Not us. We'll happily eat all our veggies when they're tossed in balsamic vinegar for a little \*zing\*. We've got you covered!

## WHAT WE SEND

- 9 oz spinach ricotta ravioli<sup>3,1,2</sup>
- 2 (¾ oz) Parmesan<sup>1</sup>
- ½ lb broccoli

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- balsamic vinegar
- butter<sup>1</sup>
- all-purpose flour<sup>2</sup>
- ½ cup milk<sup>1</sup>

## TOOLS

- large pot
- microplane or grater
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 650kcal, Fat 38g, Carbs 51g, Protein 26g



### 1. Boil pasta

Preheat broiler with a rack in the upper third.

Bring a large pot of **salted water** to a boil over high heat. Add **ravioli** (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 **¼ cup cooking water**, then drain; reserve pot for step 3.



### 2. Broil broccoli

While **ravioli** cook, finely grate **all of the Parmesan**.

Trim end from **broccoli**; cut into 1-inch florets. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Broil on upper oven rack until charred and softened, flipping halfway through cooking time, 7–9 minutes (watch closely). Toss with **1 teaspoon vinegar** directly on baking sheet.



### 3. Make Parmesan sauce

Heat **1 tablespoon butter** and **1½ teaspoons flour** in reserved pot over medium-high, stirring occasionally until combined, 30 seconds. Reduce heat to medium; whisk in **½ cup milk** and **reserved cooking water**. Bring to a simmer, whisking constantly, and cook until thickened. Whisk in **Parmesan** and **¼ teaspoon pepper** until melted, about 30 seconds.



### 4. Finish & serve

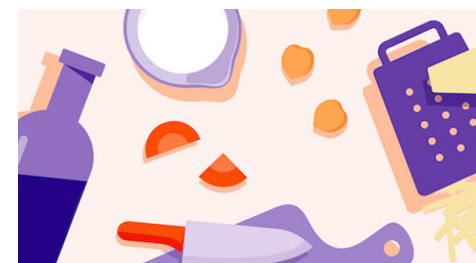
To pot with **Parmesan sauce**, add **ravioli**; toss gently until warmed through and coated in sauce.

Serve **spinach ravioli** with **balsamic broccoli** alongside. Garnish with **a few grinds of pepper**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!