



Customize with Gluten Free Ravioli

Easy Prep! Skillet Cheese Ravioli



20-30min



2 Servings

| This recipe is customized with gluten free ravioli.

What we send

- ½ lb broccoli
- ¾ oz Parmesan ⁷
- ¼ oz granulated garlic
- 3 oz baby spinach
- 9 oz gluten free cheese ravioli ^{3,7}
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 51g, Carbs 51g, Protein 27g



1. Prep ingredients

Cut **broccoli** into ½-inch florets, if necessary.

Finely grate **Parmesan**.



2. Cook broccoli

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **broccoli** and a **pinch of salt**, stirring to coat broccoli in **oil**.

Add **¼ cup water**, then cover and cook until water is evaporated and broccoli is crisp-tender, 2-3 minutes.



3. Wilt spinach

Add **½ teaspoon granulated garlic** to skillet with **broccoli** and stir until fragrant, about 1 minute. Top with **spinach**, then cover and cook until spinach is slightly wilted, about 1 minute. Transfer vegetables to a bowl; reserve skillet.



4. Cook ravioli

Preheat broiler with a rack in the top position.

Add **ravioli**, **½ cup water**, and **¼ teaspoon salt** to reserved skillet. Bring to a boil over high heat, then reduce heat to a simmer, cover, and cook until ravioli are tender, about 5 minutes.



5. Add mascarpone & Parmesan

Add **mascarpone** and **half of the Parmesan** to skillet, gently stirring to coat **ravioli**. Season to taste with **salt** and **pepper**.

Remove skillet from heat, then gently fold in **broccoli and spinach**.



6. Broil ravioli & serve

Top **ravioli** with **remaining Parmesan**. Broil on top oven rack until **cheese** is melted and golden, and **ravioli** is charred in spots, 1-3 minutes (watch closely as broilers vary). Serve immediately. Enjoy!