



Customize with GF Ravioli

Easy Prep! Mushroom Ravioli Florentine



under 20min



2 Servings

| This version of the recipe is customized with gluten free ravioli.

What we send

- 1 plum tomato
- ¾ oz Parmesan ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- 3 oz baby spinach
- 3 oz mascarpone ⁷
- 2 oz basil pesto ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium 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 700kcal, Fat 51g, Carbs 44g, Protein 25g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Cut **tomato** into ½-inch pieces.

Finely grate **Parmesan**.



2. Cook ravioli

Add **ravioli** to boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain ravioli and set aside.



3. Cook spinach & tomato

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach**, **tomatoes**, and **a pinch each of salt and pepper**; cook until spinach is just wilted. Reduce heat to medium.



4. Make sauce

Add **mascarpone** and **¼ cup of the reserved cooking water**; cook until just melted. Add **ravioli** and **half of the Parmesan**. Cook, gently tossing ravioli in sauce, until nicely coated, 1-3 minutes.

Season to taste with **salt** and **pepper**. Thin sauce with **1 tablespoon water** at a time, if needed.



5. Finish ravioli

Transfer to plates. Drizzle with **pesto** and garnish with **remaining Parmesan**.



6. Serve

Enjoy!