

# MARLEY SPOON



## Cheesy Ravioli

with Creamy Mushroom Ragu



30-40min



2 Servings

On a chilly evening, this dish has everything you need to warm you right up from the inside out! Meaty mushrooms, fragrant rosemary, and sweet carrots simmer together to make a sauce for the tender cheese ravioli. Cream cheese and nutty Parmesan cheese add a layer of velvety decadence. Cook, relax, and enjoy!



## What we send

- tomato paste
- white button mushrooms
- carrots
- yellow onion
- garlic
- fresh rosemary
- 7
- 1,3,7
- 7

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

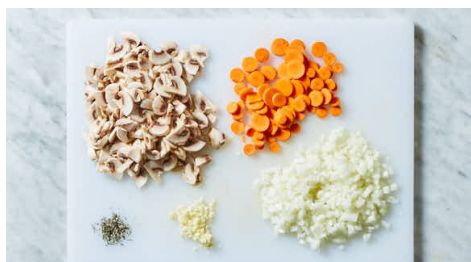
- colander
- large saucepan
- large skillet

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 33g, Carbs 75g, Protein 24g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Halve **mushrooms**, then thinly slice caps. Scrub **carrots** and thinly slice into rounds (halve or quarter before slicing if large). Peel and finely chop **onion** (about 1½ cups). Peel and finely chop **2 large garlic cloves**. Finely chop **1 teaspoon rosemary leaves**.



### 4. Cook ravioli

Meanwhile, finely grate **Parmesan**. Add **ravioli** to boiling water and cook, stirring gently, until al dente, about 4 minutes. Reserve **¼ cup pasta water**, then drain.



### 2. Cook vegetables

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **onions** and **carrots** and cook until slightly tender and golden, 5-8 minutes. Add **mushrooms, rosemary**, and **½ teaspoon salt**, and cook until mushrooms have softened, about 5 minutes.



### 5. Finish sauce

Stir **cream cheese** and **half of the Parmesan** into skillet with **sauce** until melted and season to taste with **salt** and **pepper**.



### 3. Simmer sauce

Stir in **garlic** and **2 tablespoons tomato paste** (save rest for own use) and cook until garlic is fragrant, about 1 minute. Add **1½ cups water** and bring to a rapid boil over high heat. Reduce heat to medium and cook until reduced to 2 cups, 8-10 minutes.



### 6. Add ravioli & serve

Add **ravioli** and **reserved pasta water** to the skillet and toss gently to combine. Serve **ravioli** topped with **remaining Parmesan**. Enjoy!