



Skillet Gluten Free Spinach Ravioli

with Creamy Spinach & Broccoli



20-30min



2 Servings

How about a pasta dinner that doesn't require boiling and draining? No unwieldy pasta pot or colander to clean! The ravioli is steamed in the skillet, tossed with creamy mascarpone and nutty Parmesan cheese, and then broiled to crispy, bubbly perfection. We even snuck in fresh spinach and broccoli for a double dose of veggies.

What we send

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

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium (10") 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 650kcal, Fat 48g, Carbs 39g, Protein 24g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**.

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 **chopped garlic** to skillet with **broccoli** and cook over medium heat, stirring, 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.



4. Steam ravioli

Add **ravioli**, **½ cup water**, and **¼ teaspoon salt** to same 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

Preheat broiler with a rack in the top position.

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!