



## Creamy Skillet Gluten Free Ravioli & Spinach

with Roasted Broccoli & Fried Onions



ca. 20min



2 Servings

Decadence meets fresh veggies in this a bowl of creamy stuffed pasta. Coming together in one skillet, we combine gluten-free cheese ravioli with silky spinach and a creamy mascarpone sauce. Either serve the roasted broccoli alongside, or toss it into the pasta, and top it all off with crispy Parmesan breadcrumbs. We're not sure which is easier—the clean up or the cooking! We'll let you decide.



## What we send

- ½ lb broccoli
- ¾ oz Parmesan <sup>7</sup>
- 3 oz baby spinach
- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- 3 oz mascarpone <sup>7</sup>
- ½ oz fried onions <sup>6</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- garlic

## Tools

- rimmed baking sheet
- microplane or grater
- large skillet

## Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 820kcal, Fat 61g, Carbs 52g, Protein 26g



### 1. Roast broccoli, prep Parm

Preheat the oven to 425°F with a rack in the center.

Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**; set aside for step 5.

On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 18-20 minutes.



### 2. Sauté spinach

Finely chop **1 teaspoon garlic**.

Heat **1 tablespoon oil** in a large skillet over medium heat. Add **spinach** and chopped garlic; cook, stirring, until spinach is just wilted, about 1 minute. Transfer to a separate plate.



### 3. Cook ravioli

In same skillet, bring **1 cup water** to a boil over high heat. Add **ravioli** and **¼ teaspoon salt**. Reduce heat to medium and cook, stirring gently, until tender and water is mostly absorbed, 5-6 minutes.



### 4. Make cheese sauce

Stir **mascarpone** and \_\_ half of the Parmesan \_\_ into skillet with **ravioli**. Cook, stirring gently, until creamy and combined (if sauce is dry, add 1-2 tablespoons water at a time, as needed). Season to taste with **salt** and **pepper**.



### 5. Finish & serve

Stir **spinach** into skillet with **ravioli**. Serve **creamy skillet ravioli and spinach** with **roasted broccoli** alongside (or mixed in!). Sprinkle **fried onions** over top, and remaining **Parmesan**, if desired. Enjoy!



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