

# DINNERLY



## Lemon-Herb & Burrata Ravioli Florentine

with Creamed Spinach



2 Servings

## WHAT WE SEND

- 1 shallot
- ¾ oz Parmesan <sup>7</sup>
- 2 plum tomatoes
- 1 mini French roll <sup>1</sup>
- 1,3,7
- 3 oz baby spinach
- 3 oz mascarpone <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium pot
- medium 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 0kcal



### 1. Prep fresh tomato sauce

Finely chop shallot. Core tomato, then finely chop.

In a small bowl, combine tomatoes, 1 tablespoon oil, 1 teaspoon of the chopped shallot, and a generous pinch each of salt and pepper. Let sit, stirring occasionally, until step 6.

Finely grate Parmesan.



### 4. Wilt spinach

Meanwhile, heat 1 teaspoon oil in same skillet over medium-high. Add remaining chopped shallot and cook, stirring occasionally, until golden, 2–3 minutes.

Add spinach, season to taste with salt and pepper, and toss until wilted, about 1 minute.



### 2. Make croutons

Bring a medium saucepan of salted water to a boil. Cover and keep warm over low heat. Thinly slice roll; stack slices and cut into very small cubes.

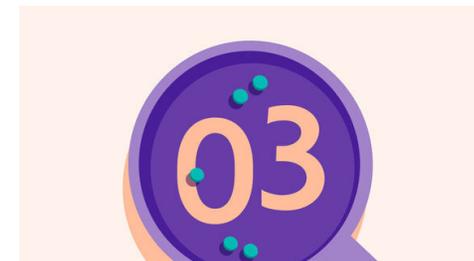
Heat 1 tablespoon oil in a medium skillet over medium-high. Add bread cubes and cook, stirring occasionally, until golden and crisp, 3–4 minutes. Transfer to a plate. Wipe out skillet.



### 5. Make creamed spinach

Add 2 tablespoons mascarpone and ¼ cup of the reserved cooking water to the spinach and cook, stirring to melt completely.

Stir in half of the Parmesan, and season generously with pepper.



### 3. Cook ravioli

Return water to a boil; add ravioli to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3–4 minutes.

Reserve ½ cup cooking water, then drain ravioli.



### 6. Finish ravioli & serve

Add ravioli and 1–2 tablespoons of the reserved cooking water to creamed spinach; cook until heated through, turning to coat with sauce, about 1 minute.

Spoon ravioli into bowls and top with fresh tomato sauce, croutons, and remaining Parmesan. Enjoy!