



Gluten Free-Ravioli

with Sour Cream, Mushrooms & Dill



20-30min



2 Servings

This ravioli is our ideal comfort food. No matter the time of year, stuffed pasta always hits the mark. Here we combine gluten free cheese ravioli with sautéed baby bella mushrooms, spinach, and onions. It's full of luxe texture and umami flavor, and cooling sour cream, fresh dill, and a squeeze of lemon on top before serving cuts the richness for a perfectly balanced plate.

What we send

- 1 yellow onion
- ½ lb mushrooms
- 3 oz baby spinach
- 1 lemon
- 2 (1 oz) sour cream ⁷
- 1 pkt Dijon mustard ¹⁷
- ¼ oz fresh dill
- 9 oz gluten free cheese ravioli ^{3,7}

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- medium pot
- medium skillet
- microplane or grater

Allergens

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 35g, Carbs 58g, Protein 21g



1. Prep mushrooms & onions

Bring a medium pot of **salted water** to a boil.

Halve and thinly slice **all of the onion**.

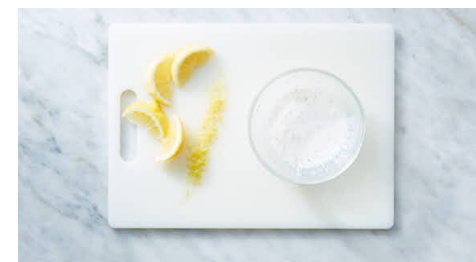
Wipe **mushrooms**; trim stem ends, then thinly slice caps lengthwise.



2. Cook vegetables

Melt **2 tablespoons butter** in a medium skillet over high heat. Add **mushrooms** and **onions**; stir to evenly coat in butter. Season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are softened and deeply browned in spots, about 7 minutes.

Reduce heat to low. Add **spinach** in large handfuls, stirring until wilted. Remove from heat and set aside until step 5.



3. Make sour cream sauce

Meanwhile, finely grate **½ teaspoon lemon zest** and squeeze juice from **half of the lemon** into a small bowl. Stir in **all of the sour cream**, then season to taste with **salt** and **pepper**. Cut remaining lemon into wedges.



4. Cook ravioli

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 **⅓ cup cooking water**. Carefully drain ravioli.



5. Finish ravioli

Return skillet with **vegetables** to medium-low heat. Stir in **Dijon mustard**, **reserved cooking water** and **1 tablespoon butter**.

Remove from heat, then gently fold in **ravioli**.



6. Serve

Dollop **sour cream sauce** over **ravioli**. Pick **dill fronds** and sprinkle on top. Serve **ravioli** with **lemon wedges** alongside for squeezing over. Enjoy!