

DINNERLY



No Chop! Gluten Free-Ravioli Florentine with Fontina & Marinara Sauce

 ca. 20min  2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this ravioli florentine? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the ravioli, add the marinara and spinach, and broil the cheese over top. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 9 oz gluten free cheese ravioli ^{3,7}
- 8 oz marinara sauce
- 5 oz baby spinach
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium 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 41g, Carbs 49g, Protein 25g



1. Cook ravioli

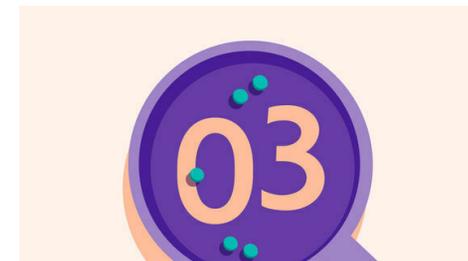
Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **ravioli** in a nearly even layer and cook, without stirring, until golden-brown on the bottom, 2–3 minutes. Carefully add **½ cup water** to skillet and cover. Cook until tender, about 5 minutes (if stuck together, gently pull apart only if possible without tearing). Transfer to a plate until step 3; wipe out skillet.



2. Heat sauce & wilt spinach

In same skillet over medium-high, heat **marinara sauce** and **¼ cup water**; bring to a simmer. Add **spinach** and **ravioli**; stir until spinach is wilted and ravioli is coated in sauce, 1–2 minutes. Season to taste with **salt** and **pepper**.

Meanwhile, preheat broiler with a rack 6 inches from heat source.



3. Finish & serve

Top **ravioli** with **cheese**.

Broil **ravioli florentine** on top oven rack until **cheese** is melted and browned in spots, 2–3 minutes (watch closely as broilers vary). Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!