



Martha's Best Mushroom Ravioli Florentine

with Pesto & Parmesan



under 20min



2 Servings

The star of a Florentine style dish is the deliciously versatile spinach leaf, so beloved by Catherine de Medici that she brought spinach seeds from Florence when she became the queen of France. A light sauté of spinach and tomatoes brightens a rich mascarpone and Parmesan sauce that drapes delicate mushroom ravioli. A final drizzle of pesto adds a herbaceous pop to this regal dish that comes together in only 20 minutes.

What we send

- 1 plum tomato
- ¾ oz Parmesan ¹
- 9 oz mushroom ravioli ^{2,1,3}
- 5 oz baby spinach
- 3 oz mascarpone ¹
- 2 oz basil pesto ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 46g, Carbs 49g, Protein 23g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Cut **tomato** into ½-inch pieces.

Finely grate **Parmesan**, if necessary.



2. Cook ravioli

Add **ravioli** to boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **½ cup cooking water**, then drain ravioli and set aside.



3. Cook spinach & tomato

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach**, **tomatoes**, and **a pinch each of salt and pepper**; cook until spinach is just wilted. Reduce heat to medium.



4. Make sauce

Add **mascarpone** and **¼ cup of the reserved cooking water**; cook until just melted. Add **ravioli** and **half of the Parmesan**. Cook, gently tossing ravioli in sauce, until nicely coated, 1–3 minutes.

Season to taste with **salt** and **pepper**. Thin sauce with **1 tablespoon water** at a time, if needed.



5. Finish ravioli

Transfer to plates. Drizzle with **pesto** and garnish with **remaining Parmesan**.



6. Serve

Enjoy!