

# MARLEY SPOON



## Vegetarian Cheese Ravioli all'Amatriciana

with Mushroom "Bacon" & Parmesan



30-40min



2 Servings

Traditionally made with guanciale, pasta all'Amatriciana is not typically a vegetarian-friendly dish. Until now! We swapped cured pork for umami-rich baby bella mushrooms tossed with smoked paprika. The sliced mushrooms crisp up in oil that then flavors the rich tomato sauce in which we finish mushroom-stuffed ravioli. Top it all off with a sprinkle of Parm. Buon appetito!



## What we send

- ½ lb mushrooms
- 1 red onion
- ¼ oz fresh parsley
- 2 (¾ oz) Parmesan <sup>2</sup>
- ¼ oz smoked paprika
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 9 oz cheese ravioli <sup>1,2,3</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

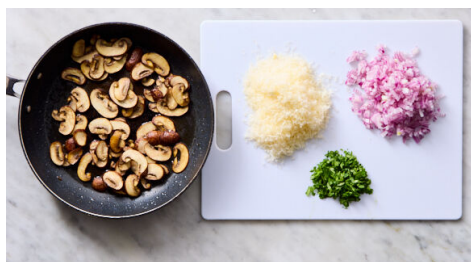
- large saucepan
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 680kcal, Fat 39g, Carbs 56g, Protein 29g



### 1. Prep ingredients

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

Trim stem ends from **mushrooms**, then thinly slice caps. Finely chop **onion**. Finely chop **parsley** leaves and stems. Finely grate **Parmesan**, if necessary.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **mushrooms** and cook, stirring, until browned and all liquid is cooked off, 6-8 minutes.



### 4. Cook ravioli

Meanwhile, add **ravioli** to boiling 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 pasta water**; drain.

Add **ravioli**, **half of the Parmesan**, and **¼ cup pasta water** to sauce, reduce heat to low and gently stir until combined; remove from heat.



### 2. Finish mushroom "bacon"

Reduce heat under skillet with **mushrooms** to medium. Add **1 tablespoon oil** and continue to cook, stirring frequently, until mushrooms are crispy and browned, 3-5 minutes more. Stir in **1 teaspoon smoked paprika**. Transfer to a paper towel-lined plate; season with **salt**. Reserve skillet.



### 5. Finish & serve

To skillet with **ravioli**, stir in **half each of the parsley and mushroom "bacon."** Season to taste with **salt** and **pepper**.

Serve **ravioli** topped with **remaining parsley, mushroom "bacon,"** and **Parmesan**. Enjoy!



### 3. Cook sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and a **pinch of salt**; cook, stirring, until starting to soften, 2-3 minutes.

Add **marinara**, **1 teaspoon Tuscan blend**, and **¼ cup water**. Bring to a simmer, then reduce heat to medium-low and cook, stirring occasionally, until slightly thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.