



20-Min: Fast & Fresh Ravioli Florentine

with Creamed Spinach



ca. 20min



2 Servings

This dish is a textural paradise! Tender, cheese-filled ravioli (do we really need to say more?) are tossed with creamy spinach and topped with a juicy fresh tomato sauce and crisp croutons. As if that's not awesome enough, dinner can be on the table in practically no time. Once the ravioli are cooked, the meal comes together in minutes, leaving plenty of time to pour a few glasses of chilled white wine.

What we send

- 1 shallot
- 4 oz tomato
- 1 mini French roll ¹
- ¾ oz piece Parmesan ⁷
- 1 pkg cheese ravioli ^{1,3,7}
- 5 oz baby spinach
- 3 oz mascarpone cheese (use 2 Tbsp) ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan
- medium skillet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 690kcal, Fat 39g, Carbs 49g, Proteins 26g



1. Prep fresh tomato sauce

Finely chop **¼ cup shallot**. Core **tomato**, then finely chop. In a small bowl, combine **tomatoes, 1 teaspoon of the chopped shallots, 1 tablespoon oil, and a generous pinch each of salt and pepper**. Let sit, stirring occasionally, until step 6.



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. Finely grate **Parmesan**.



3. Cook ravioli

Return water to a boil and add **ravioli**. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate.) Cook, stirring gently, until al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in same skillet over medium-high. Add **remaining chopped shallots** and cook, stirring occasionally, until golden, about 1 minute. Add **spinach**, season to taste with **salt and pepper**, and toss until wilted, about 1 minute.



5. Make creamed spinach

Add **2 tablespoons of the 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**.



6. Finish ravioli & serve

Add **ravioli** and **1-2 tablespoons of the reserved cooking water** to the **creamied spinach** and 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!