

DINNERLY



One-Pot Spinach & Ricotta Ravioli Florentine

with Marinara Sauce



20-30min



2 Servings

No matter what's going on in your life, pasta makes everything better. That's a scientific fact (we think). Case in point: these ravioli stuffed with spinach and ricotta, swimming in a bed of marinara sauce. According to our hypothesis, comfort food has never been better. We've got you covered!

WHAT WE SEND

- garlic
- 3¼ oz mozzarella ⁷
- 9 oz pkg spinach-ricotta ravioli (contains animal rennet) ^{1,3,7}
- 6 oz can tomato paste
- ¼ oz pkt pizza spice blend
- 3 oz bag baby spinach

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- medium skillet

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 740kcal, Fat 43g, Carbs 60g, Proteins 28g



1. Prep garlic & cheese

Finely chop 2 **teaspoons garlic**.

Tear **mozzarella** into bite-size pieces.



2. Cook ravioli

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



3. Cook marinara sauce

Heat **chopped garlic** and 1 **tablespoon oil** in same skillet over medium-high; cook until fragrant, 1 minute. Add **tomato paste**, ½ **cup water**, 1 **teaspoon pizza spice blend**, and ½ **teaspoon sugar**; bring to a boil. Reduce heat to medium-low and simmer until **sauce** is reduced slightly, about 5 minutes. Season to taste with **salt** and **pepper**.



4. Add spinach & ravioli

Preheat broiler with a rack 6 inches from heat source. Stir **spinach** and **ravioli** into skillet with **sauce** until combined and spinach is wilted, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

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



6. Add a protein pack

Have carnivores at your table? Add a protein pack for extra meat! Add some ground beef with the garlic as the start to your marinara sauce in step 3, or serve your ravioli alongside grilled chicken breasts.