

MARLEY SPOON



Fast! Shrimp & Asparagus Ravioli al Forno

with Spinach, Peas & Toasted Panko



20-30min



2 Servings

“Al forno” is an Italian term that refers to any baked dish. Here, tender asparagus ravioli bake in a creamy sauce studded with shrimp, spinach and peas that we top with cheesy breadcrumbs for a crunchy golden brown crust. The starchy cooking water from the pasta blends with fontina, Parmesan, and cream cheese to create a rich sauce. Crunchy on top and succulent underneath, this speedy dinner is for any night of the week.

What we send

- ¾ oz Parmesan ¹
- 2 oz shredded fontina ¹
- ¼ oz cornstarch
- ¼ oz granulated garlic
- 1 oz panko ²
- 10 oz pkg shrimp ³
- 9 oz asparagus-gruyère ravioli ^{4,1,2}
- 3 oz baby spinach
- 1 oz cream cheese ¹
- 5 oz peas

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium saucepan
- microplane or grater
- colander
- medium ovenproof skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Milk (1), Wheat (2), Shellfish (3), Egg (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 36g, Carbs 60g, Protein 53g



1. Prep ingredients

Preheat oven to 450°F with rack in upper third. Bring a medium saucepan of **salted water** to a boil.

Finely grate **Parmesan**. In a medium bowl, combine **fontina, half of the Parmesan, 1 teaspoon cornstarch**, and **¼ teaspoon granulated garlic**.

In a 2nd medium bowl, add **panko, remaining Parmesan**, and **1 tablespoon oil**.



4. Add ravioli, peas & panko

Stir **ravioli** and **peas** into **sauce** to coat; spread into an even layer. Season to taste with **salt** and **pepper**.

Sprinkle **panko mixture** over top.



2. Prep shrimp, cook pasta

Rinse **shrimp**. Pat dry; season with **salt** and **pepper**.

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes.

Reserve **1 cup cooking water**; drain pasta.



5. Bake

Bake **ravioli** on upper oven rack until sauce is bubbly and topping is golden brown and crispy, 10-15 minutes.



3. Cook sauce

Meanwhile, in a medium ovenproof skillet, heat **1 tablespoon** over medium-high. Add **shrimp** and cook until pink and cooked through. Add **spinach**; cook, stirring often, until wilted, about 1 minute.

Add **grated cheese mixture, cream cheese**, and **reserved cooking water**. Cook, whisking often, until **sauce** is smooth, bubbly, and thickened, 1-2 minutes.



6. Serve

Enjoy!