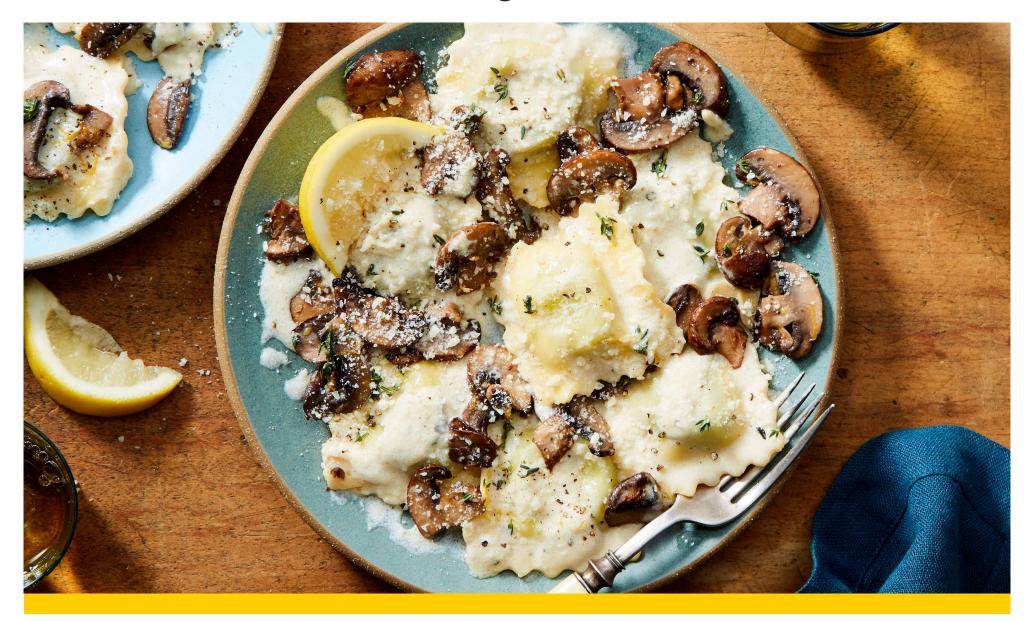
MARLEY SPOON



Lobster Ravioli al Limone

with Mushrooms





Put away the tomatoes, there's a new sauce in town, and it's a quick way to zest up dinnertime. We toss lobster ravioli and earthy mushrooms in a silky lemonmascarpone sauce. It's simple to prepare but complex in flavor, which is always a winning combination. A sprinkle of Parmesan and an extra squeeze of lemon on top, and this meal is ready to serve in under 30 minutes.

What we send

- garlic
- ½ lb mushrooms
- 2 lemons
- 1/4 oz fresh thyme
- 2 (¾ oz) Parmesan ²
- 9 oz lobster ravioli 1,2,3,4
- 3 oz mascarpone ²

What you need

- kosher salt & ground pepper
- butter ²

Tools

- · large saucepan
- microplane or grater
- medium medium skillet
- colander

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 45g, Carbs 50g, Protein 27g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Thinly slice **1 large garlic clove**. Thinly slice **mushrooms**.

Zest 1 lemon, then juice half of the lemon into a small bowl; cut remaining lemon half into wedges. Strip 1½ teaspoons thyme leaves from stems; discard stems.

Finely grate **all of the Parmesan**, if necessary.



2. Sauté mushrooms

Melt **2 tablespoons butter** in a medium skillet over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**; cook, stirring occasionally, until browned and dry (water will release from mushrooms then evaporate while cooking), 4-5 minutes.



3. Cook ravioli

Meanwhile, return saucepan of water to a boil, if necessary. 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 ravioli; set aside in colander until step 5.



4. Start sauce

Add **sliced garlic, lemon zest**, and **half of the thyme leaves** to skillet, stirring to combine with **mushrooms**. Cook until fragrant, about 1 minute. Transfer mushrooms to a plate.

Add 2/3 cup of the reserved cooking water and lemon juice. Cook, stirring to scrape up any browned bits from the bottom of skillet, 1-2 minutes.



5. Add ravioli

Add **mascarpone** to skillet; cook over medium-low heat, stirring, until mascarpone is melted and **sauce** is smooth. Thin sauce with **1 tablespoon cooking water** at a time until sauce just coats the back of a spoon, 1–2 minutes.

Gently stir in **ravioli** and cook until warmed through, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Serve ravioli with sauce and mushrooms and sprinkle some of the Parmesan and remaining thyme leaves over top. Serve remaining Parmesan and any lemon wedges alongside for squeezing over, if desired. Enjoy!