

DINNERLY

Beef Ravioli Pastitsio with Spinach & Cream Sauce



20-30min



2 Servings

WHAT WE SEND

- 1 yellow onion
- $\frac{3}{4}$ oz Parmesan ⁷
- 9 oz beef ravioli ^{1,3,7}
- $\frac{1}{4}$ oz warm spice blend
- 3 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- 1 cup milk ⁷

TOOLS

- large saucepan
- 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 0kcal



1. Boil water & chop onion

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

Finely chop **onion**. Finley grate **Parmesan**.



2. Boil ravioli

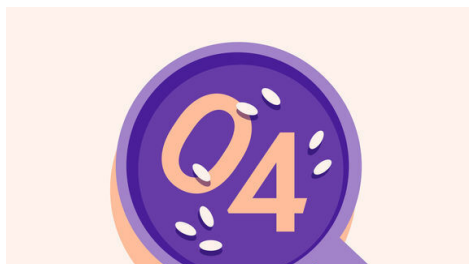
Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3–4 minutes.

Reserve $\frac{1}{3}$ cup **cooking water**. Carefully drain ravioli.



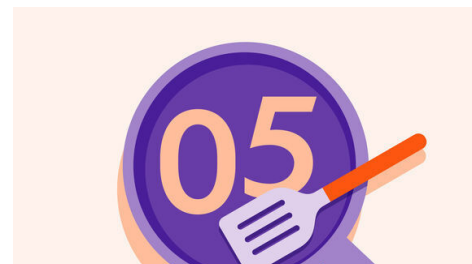
3. Start cream sauce

Melt 2 **tablespoons butter** in a medium skillet over medium heat. Add **onions**; cook, stirring, until softened, 5 minutes. Add 2 **teaspoons flour** and $\frac{1}{2}$ **teaspoon warm spice**; cook, stirring constantly, until fragrant and flour starts to turn golden, 2–3 minutes.



4. Finish cream sauce

To same skillet, whisk in 1 **cup milk** and **reserved pasta water**. Bring to a simmer, whisking constantly, until smooth and thickened. Whisk in **half of the Parmesan** until melted. Season to taste with **salt** and **pepper**.



5. Finish & serve

Add **spinach** in batches to **cream sauce** and stir until just wilted. Add **ravioli** and toss gently until warmed through and coated in sauce, 1–2 minutes.

Serve with **remaining Parmesan** sprinkled over top. Enjoy!



6.