

DINNERLY



Upgrade to Add Chicken

No Chop! Creamy Ravioli with Spinach & Parm



20-30min



2 Servings

This version of the recipe is customized with chicken breast strips.

WHAT WE SEND

- 9 oz cheese ravioli ^{3,2,1}
- ¼ oz granulated garlic
- ¾ oz piece Parmesan ²
- 2 oz shredded fontina ²
- 3 oz baby spinach
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- milk ²

TOOLS

- large saucepan
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 870kcal, Fat 51g, Carbs 49g, Protein 57g



1. Cook ravioli

Bring a large saucepan of **salted water** to a boil. Add **ravioli** and cook, stirring gently, until tender, about 4 minutes. Reserve ¼ **cup pasta water**, then drain ravioli and set aside in a separate bowl for step 4.



2. Cook chicken

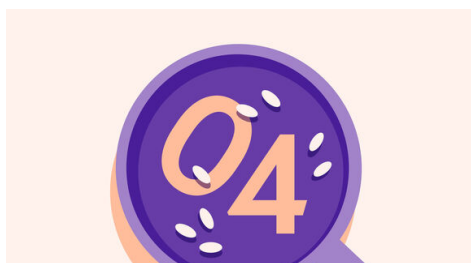
While **ravioli** cook, finely grate **Parmesan**. Pat **chicken** dry, then season all over with **salt** and **pepper**.

Heat 1 **tablespoon oil** in same saucepan over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate and wipe out saucepan.



3. Make cream sauce

Heat 1 **tablespoon oil** in same saucepan over medium. Add 1 **tablespoon flour**; cook, stirring, until flour is toasted, about 1 minute. Slowly whisk in 1 **cup milk** and ¼ **teaspoon granulated garlic**, and bring to a simmer. Cook, stirring, until thickened, 2–3 minutes.



4. Finish & serve

Remove saucepan from heat; whisk in **fontina** and **half of the Parmesan** until smooth. Season to taste with **salt** and **pepper**. Add **spinach** and **reserved pasta water**; cook, stirring, until spinach is wilted, 1–2 minutes. Add **ravioli** and **chicken**; gently stir to combine.

Serve **creamy ravioli** topped with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!