

# DINNERLY



## No Chop! Creamy Chicken & Ravioli with Spinach & Parm



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, boil the ravioli, stir the cream sauce together, and add the spinach. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 9 oz ravioli <sup>1,3,7</sup>
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>
- 3 oz baby spinach
- ½ lb pkg chicken breast strips

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- milk <sup>7</sup>

## TOOLS

- large saucepan
- microplane or grater
- 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 810kcal, Fat 44g, 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 5.



### 2. Make cream sauce

While **ravioli** cook, finely grate **Parmesan**.

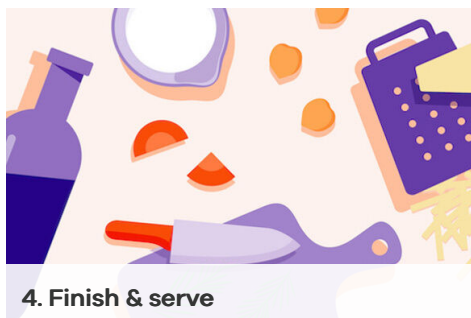
Heat **1 tablespoon oil** in same saucepan over medium. Add **1 tablespoon flour**; cook, stirring, until flour is toasted, about 1 minute. Slowly whisk in **1 cup milk** and ¼ **teaspoon granulated garlic**, and bring to a simmer. Cook, stirring, until thickened, 2–3 minutes.



### 3. Cook chicken

Pat **chicken** dry; season with a **pinch each of salt and pepper**. Heat **2 tablespoons oil** in a medium skillet 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 cutting board; let rest for 5 minutes. Slice into 1-inch pieces.



### 4. Finish & serve

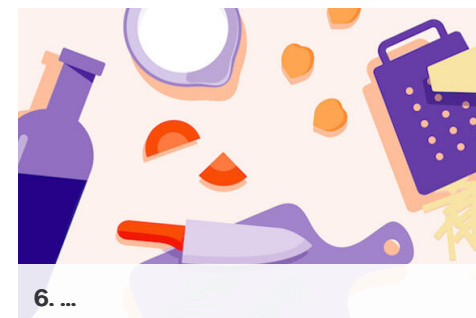
Remove saucepan from heat; whisk in **fontina** and **half of the Parmesan** until smooth. Season to taste with **salt and pepper**. Add **spinach** and **reserved pasta water**; cook, stirring, until spinach is wilted, 1–2 minutes. Add **chicken** and **ravioli** to saucepan, stirring to combine.

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



### 5. ...

You're not gonna find them here!



### 6. ...

Kick back, relax, and enjoy your Dinnerly!