



Fast! Ravioli al Forno & Chicken

with Spinach, Peas & Toasted Panko



20-30min



2 Servings

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

What we send

- ¾ oz Parmesan ⁷
- 2 oz shredded fontina ⁷
- ¼ oz cornstarch
- ¼ oz granulated garlic
- 1 oz panko ¹
- 9 oz ravioli ^{1,3,7}
- 3 oz baby spinach
- 1 oz cream cheese ⁷
- 5 oz peas
- 10 oz pkg chicken breast strips

What you need

- kosher salt & ground pepper
- olive oil

Tools

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

Cooking tip

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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 820kcal, Fat 39g, Carbs 60g, Protein 61g



1. Prep ingredients

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

In a medium bowl, toss together **fontina**, **half of the Parmesan**, **1 teaspoon cornstarch**, and **¼ teaspoon granulated garlic**.

In a 2nd medium bowl, toss together **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.

Sprinkle **panko mixture** over top.



2. Cook pasta

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 pasta, cook chicken

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

Meanwhile, pat **chicken** dry, then season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, 3 minutes. Stir and cook until cooked through, about 2 minutes more.



3. Cook sauce

Meanwhile, in a medium ovenproof skillet, heat **2 teaspoons oil** over medium-high. 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. Season to taste with **salt** and **pepper**.



6. Serve

Serve **ravioli** with **chicken** alongside. Enjoy!