



Fast! Ravioli Florentine with Chicken & Creamed Spinach



ca. 20min



2 Servings

This dish is a textural paradise! Tender, cheese-filled ravioli with silky spinach, a juicy fresh tomato sauce, and crisp homemade croutons. As if that's not awesome enough, dinner can be on the table in practically no time! After cooking the ravioli, the meal comes together in minutes, leaving plenty of time to pour a few glasses of chilled white wine.

What we send

- 1 yellow onion
- 1 plum tomato
- 2 (¾ oz) Parmesan ⁷
- 1 mini French roll ¹
- 12 oz pkg boneless, skinless chicken breasts
- 9 oz spinach ricotta ravioli ^{1,3,7}
- 3 oz baby spinach
- 3 oz mascarpone ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

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

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 990kcal, Fat 56g, Carbs 61g, Protein 66g



1. Prep fresh tomato sauce

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

Finely chop **¼ cup onion** (save rest for own use). Core **tomato**, then finely chop.

In a small bowl, combine **tomatoes, 1 tablespoon oil, 1 teaspoon of the chopped onions, and a generous pinch each of salt and pepper**. Let sit, stirring occasionally, until serving.

Finely grate **all of the Parmesan**.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in same skillet over medium-high. Add **remaining chopped onions** and cook, stirring occasionally, until golden, 2-3 minutes.

Add **spinach**, season to taste with **salt and pepper**, and toss until wilted, about 1 minute.



2. Make croutons

Cut **roll** into very small cubes. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook bread, stirring occasionally, until golden and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet.

Pat **chicken** dry; season with **salt and pepper**.

Add **1 tablespoon oil** to same skillet over medium-high heat.



5. Make creamed spinach

Add **2 tablespoons mascarpone** and **¼ cup of the reserved cooking water** to the **spinach** and cook, stirring to melt completely.

Stir in **half of the Parmesan**, and season generously with **pepper**.



3. Cook chicken & ravioli

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; set aside.

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

Reserve **½ cup cooking water**; drain ravioli.



6. Finish ravioli & serve

Add **ravioli** and **1-2 tablespoons of the reserved cooking water** to **cream spinach**; cook until heated through, turning to coat with **sauce**, about 1 minute.

Spoon **ravioli** into bowls and top with **fresh tomato sauce, croutons, and remaining Parmesan**. Serve **chicken**

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM) alongside Enjoy!

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