



Ravioli with Chicken & Boscaiola Sauce

with Zucchini & Parmesan



ca. 20min



2 Servings

Boscaiola, meaning “woodsman”, is an Italian sauce inspired by foraged mushrooms. It often includes red meat, but we’re whipping up a lighter version with chicken and veggies that’s equally satisfying! A medley of tomatoes, mushrooms and zucchini cook with rosemary and butter to create a rich, earthy sauce. Freshly grated Parmesan finishes this dish—as delicious as it is colorful!

What we send

- 3 plum tomatoes
- 4 oz mushrooms
- 1 zucchini
- ¼ oz fresh rosemary
- ¾ oz Parmesan ⁷
- 9 oz cheese ravioli ^{1,3,7}
- garlic
- 10 oz pkg chicken breast strips

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- large pot with a lid
- large skillet
- microplane or grater

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 860kcal, Fat 49g, Carbs 50g, Protein 55g



1. Prep ingredients

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

Cut **tomatoes** into 1-inch pieces. Thinly slice **mushrooms**. Cut **zucchini** into ½-inch cubes. Finely chop **2 teaspoons garlic**. Pick **rosemary leaves** from stems and finely chop 1 teaspoon; discard stems.

Pat chicken dry and season with salt and pepper.



4. Cook ravioli

Add **ravioli** to **pot with 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.



2. Sauté zucchini

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring occasionally, until just starting to brown, 3-5 minutes. Add **chicken** and cook, stirring occasionally, until browned, 3-5 minutes.



3. Build sauce

To **skillet with zucchini and chicken**, add **garlic, rosemary, mushrooms**, and **tomatoes**. Cook, stirring occasionally, until tomatoes begin to break down, about 5 minutes. Add **2 tablespoons butter** and **¼ cup water** to skillet; cook until butter is melted and sauce is reduced, 2-4 minutes. Season to taste with **salt** and **pepper**.

Meanwhile, finely grate **Parmesan**.



5. Finish sauce

Using a slotted spoon, transfer **ravioli** to **skillet with sauce**. Add **half of the Parmesan** and gently cook pasta in sauce until nicely coated, 1-2 minutes.



6. Serve

Transfer **pasta** to plates and garnish with **additional Parmesan** and **rosemary leaves**, if desired. Enjoy!