



## Fast! Asparagus Ravioli al Forno & Chicken

with Spinach, Peas & Toasted Panko



20-30min



2 Servings

“Al forno” is an Italian term that refers to any baked dish. Here, tender asparagus ravioli bake in a creamy sauce studded with chicken, spinach and peas that we top with cheesy breadcrumbs for a crunchy golden brown crust. The starchy cooking water from the pasta blends with fontina, Parmesan, and cream cheese to create the rich sauce. Crunchy on top and succulent underneath, this is a speedy dinner for any night of the week.



## What we send

- ¾ oz Parmesan <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>
- ¼ oz cornstarch
- ¼ oz granulated garlic
- 1 oz panko <sup>1</sup>
- 10 oz pkg chicken breast strips
- 9 oz asparagus-gruyère ravioli <sup>1,3,7</sup>
- 3 oz baby spinach
- 1 oz cream cheese <sup>7</sup>
- 5 oz peas

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium saucepan
- microplane or grater
- colander
- medium ovenproof 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 810kcal, Fat 37g, Carbs 60g, Protein 63g



### 1. Prep ingredients

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

Finely grate **Parmesan**. In a medium bowl, toss together **fontina**, **half 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. Season to taste with **salt** and **pepper**.

Sprinkle **panko mixture** over top.



### 2. Prep chicken, cook pasta

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

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

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



### 3. Cook sauce

Meanwhile, in a medium ovenproof skillet, heat **1 tablespoon oil** over medium-high. Add **chicken** and cook until well browned and cooked through, 3-4 minutes. Add **spinach**; cook, stirring often, until wilted, about 1 minute.

Add **cheese mixture**, **cream cheese**, and **reserved cooking water**. Cook, whisking, until **sauce** is smooth and thickened, 1-2 minutes.



### 6. Serve

Enjoy!