

DINNERLY



Baked Mushroom Ravioli Alfredo with Chicken Sausage & Spinach

 1h  2 Servings

This dinner shortcut is no work, all flavor. Just add the ingredients to our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. No chopping, no prepping, no worries, just deliciousness. Chicken sausage roasts in the pan, then spinach is wilted and ravioli and Alfredo sauce are added. And just when you think, "wow that sounds good!" We add Parm. Yep, even better. We've got you covered!

WHAT WE SEND

- ½ lb uncased Italian chicken sausage
- aluminum foil tray
- 5 oz baby spinach
- 10 oz Alfredo sauce ⁷
- ¾ oz Parmesan ⁷
- 9 oz mushroom ravioli ^{1,3,7}

WHAT YOU NEED

- olive oil

TOOLS

- microplane or grater
- aluminium foil

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 43g, Carbs 60g, Protein 47g

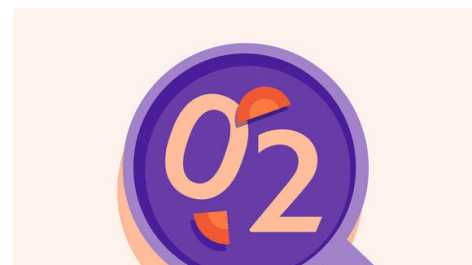


1. Cook sausage

Preheat oven to 400°F with a rack in the center.

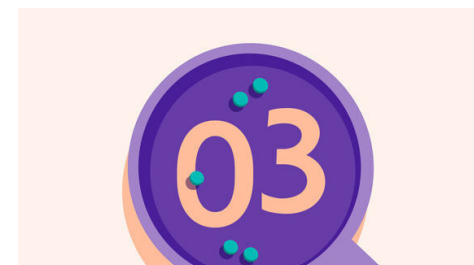
Finely grate **Parmesan**, if necessary.

Break **sausage** into ½-inch pieces; add to aluminum foil tray. Bake on center rack until sausage is browned in spots and cooked through, about 10 minutes.



2. Bake ravioli

Add **spinach** to tray and drizzle with **1 teaspoon oil**; carefully toss with **sausage**. Bake on center rack until spinach is wilted, 2–3 minutes. Add **Alfredo sauce**, **half the Parmesan**, and **¼ cup water**; mix until combined. Add **ravioli** and gently mix to coat; sprinkle with **remaining Parmesan**. Cover tray with aluminum foil and bake until heated through, 20 minutes.



3. Finish baking ravioli

Remove foil and continue baking until **sauce** is bubbling and tops of **ravioli** are browned in spots, another 15–20 minutes. Remove from oven and rest for 5 minutes before serving. Enjoy!



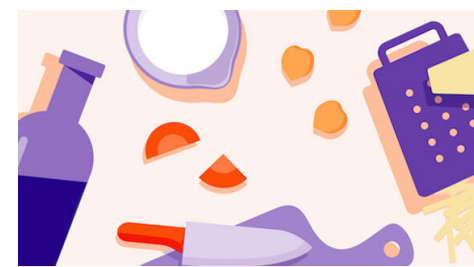
4. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!