



Creamy Chicken Sausage & Mushroom Ravioli

with Spinach & Fried Rosemary



20-30min



2 Servings

Give us a decadent pasta any night of the week. Sweet onion, savory chicken sausage, and tender spinach serve as delicious companions to delicate mushroom ravioli. Mascarpone and freshly grated Parmesan combine for a lusciously creamy sauce, while fried rosemary adds an elegant touch as a final garnish.

What we send

- 1 yellow onion
- ¾ oz Parmesan ¹
- ¼ oz fresh rosemary
- ½ lb uncased Italian chicken sausage
- 9 oz mushroom ravioli ^{2,1,3}
- 5 oz baby spinach
- 3 oz mascarpone ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 45g, Carbs 60g, Protein 46g



1. Prep ingredients

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

Halve **onion** and thinly slice. Finely grate **Parmesan**.

Heat **¼ cup oil** in a medium skillet over medium. Add **rosemary sprigs** and cook, stirring occasionally, until crisp and oil is slightly darkened, 1-2 minutes.

Transfer **fried rosemary** to paper towel-lined plate to drain; pour **rosemary oil** into a heatproof bowl.



4. Finish ravioli

Stir **spinach** into skillet with **sausage** and cook until spinach is wilted. Reduce heat to low and stir in **half of the mascarpone** and **¼ cup pasta water**. Add **ravioli** and **half of the grated Parmesan** and gently stir until combined. If sauce seems too thick, stir in **1 tablespoon pasta water** at a time, as needed. Season to taste with **salt** and **pepper**.



2. Cook onions & sausage

Heat **2 tablespoons rosemary oil** (save rest for own use) in same skillet over medium-high. Add **onions** and **a pinch of salt**, and cook, stirring, until starting to soften, about 5 minutes. Reduce heat to medium if onions are browning too quickly.

Add **chicken sausage** and cook, breaking up meat into smaller pieces, until browned and cooked through, 3-5 minutes.



3. Cook ravioli

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

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



5. Serve

Strip **rosemary leaves** from stems. Serve **ravioli** topped with **fried rosemary** and **remaining Parmesan**. Enjoy!



6. Rate your plate!

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