

DINNERLY



Fast! Mushroom Ravioli Bacon Carbonara

with Spinach & Peas



ca. 20min



2 Servings

We're taking some creative license with this carbonara, but we promise a major flavor payoff! We're using mushroom ravioli to bring extra umami, while spinach and peas help you hit your daily greens goal. A ready made hollandaise sauce achieves delectable creaminess without the effort of making your own pasta sauce. No carbonara is complete without crispy bacon bits and freshly grated Parmesan. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ¹
- 4 oz pkg thick-cut bacon
- 5 oz baby spinach
- 9 oz mushroom ravioli ^{2,3}
- 3 oz hollandaise sauce ^{2,4,1}
- 2½ oz peas
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- microplane or grater
- medium skillet

ALLERGENS

Milk (1), Egg (2), Wheat (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 46g, Carbs 49g, Protein 39g



1. Cook bacon

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

Finely grate **half of the Parmesan** .

Cut **bacon** crosswise into ¼-inch strips. Place in a medium skillet with **1 teaspoon oil** and **½ teaspoon black pepper** . Cook over medium-high heat, stirring occasionally, until golden-brown and crisp, about 5 minutes. Add **spinach**; stir until wilted, 1–2 minutes.



4. Serve

Serve **ravioli bacon carbonara** with **remaining Parmesan** grated over top. Enjoy!



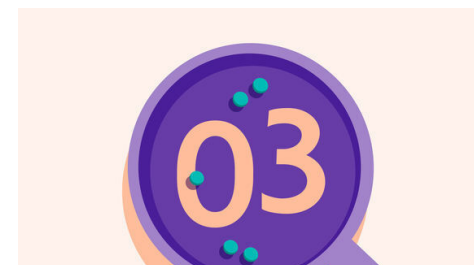
2. Cook ravioli

Meanwhile, add **ravioli** to boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **½ cup cooking water**; drain ravioli.



5. ...

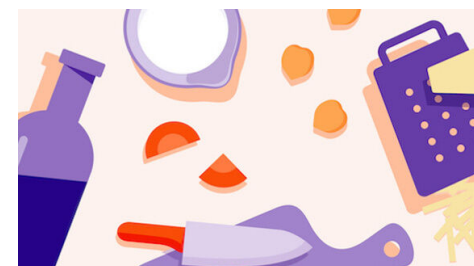
What were you expecting, more steps?



3. Make sauce

To skillet with **bacon and spinach**, add **ravioli, hollandaise, peas, ¼ teaspoon granulated garlic**, and **reserved cooking water**. Cook over high heat, stirring and tossing, until **sauce** is smooth and glossy, 1–2 minutes.

Off heat, add **grated Parmesan**; toss until cheese is melted and sauce is glossy. If sauce is too thick, loosen with **1–2 tablespoons water**.



6. ...

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