

DINNERLY



Chicken Sausage & Peppers Mushroom Ravioli

with Parmesan



under 20min



2 Servings

Ahh, sausage and peppers—a match made in foodie heaven. And while we normally embrace this Italian-American classic at a ball game, it was about time we class it up a bit with the introduction of a very fancy friend: mushroom ravioli. Alas, the savory stuffed pasta could make anything more elegant, but along with this dynamic sausage and pep duo, it's officially a new fave. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb uncased Italian chicken sausage
- 9 oz mushroom ravioli ^{2,3}
- 2 oz roasted red peppers
- ¼ oz Tuscan spice blend
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹

TOOLS

- large saucepan
- 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 700kcal, Fat 33g, Carbs 62g, Protein 44g

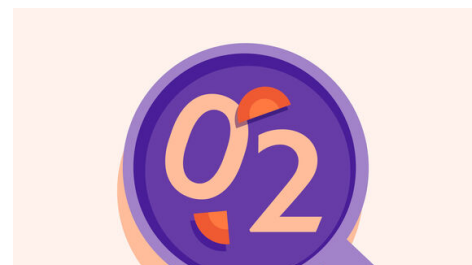


1. Cook sausage & onions

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

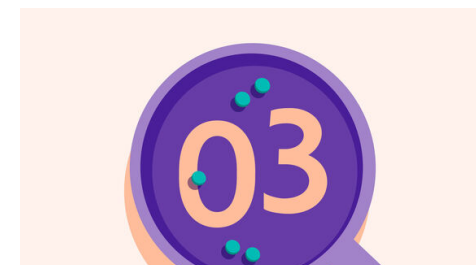
Halve **onion** and thinly slice.

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions, sausage, and a pinch of salt**, and cook, stirring and breaking up meat into smaller pieces, until onions are softened and sausage is browned and cooked through, 5–7 minutes.



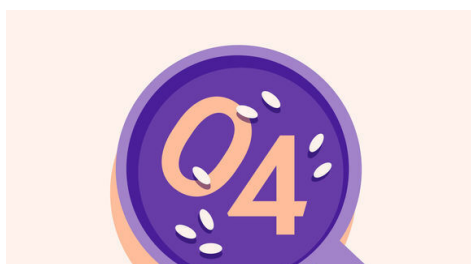
2. Cook ravioli

Meanwhile, add **ravioli** to boiling 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 **¼ cup cooking water**; drain ravioli.



3. Make sauce

To skillet with **sausage**, add **½ cup water** and scrape up any browned bits. Reduce heat to medium-low and add **roasted red peppers, 2 tablespoons butter, and 2 teaspoons Tuscan blend**; cook until butter is melted, 1–2 minutes.



4. Finish & serve

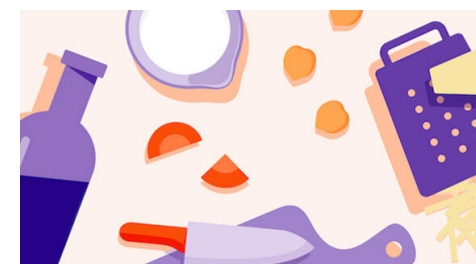
To skillet with **sausage**, add **ravioli and half of the Parmesan**; gently stir until ravioli is coated. If sauce seems too thick, stir in **1 tablespoon pasta cooking water** at a time, as needed. Season to taste with **salt and pepper**.

Serve **ravioli** topped with **remaining Parmesan** and **freshly ground black pepper**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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