



Chicken Sausage & Broccoli Mushroom Ravioli

with Parmesan



20-30min



2 Servings

The key to happiness? A delicious pasta that comes together in under 30 minutes. The richness of sweet Italian chicken sausage is perfectly balanced with crisp broccoli atop pillowy mushroom ravioli. A creamy pasta sauce of cream cheese and Tuscan spice binds it all together, with a final sprinkling of Parmesan to satisfy all those pasta cravings.

What we send

- 1 yellow onion
- ¾ oz Parmesan ⁷
- ½ lb broccoli
- ½ lb uncased Italian chicken sausage
- 9 oz mushroom ravioli ^{1,3,7}
- 1 pkt chicken broth concentrate
- 1 oz cream cheese ⁷
- ¼ oz Tuscan spice blend

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet

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 780kcal, Fat 39g, Carbs 66g, Protein 47g



1. Prep ingredients

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

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

Cut **broccoli** into 1-inch florets, if necessary.



4. Make sauce

While the **ravioli** boils, add **½ cup water** to skillet with **sausage** and scrape up any browned bits. Reduce heat to medium low, then add **broth packet, cream cheese**, and **2 teaspoons Tuscan spice blend** and stir until cream cheese is melted, 1-2 minutes. Transfer sausage mixture to saucepan with **ravioli and broccoli**.



2. Cook onions & sausage

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. Reduce heat if browning too quickly.



3. Boil ravioli & broccoli

Meanwhile, add **ravioli** and **broccoli** to saucepan with boiling water (if ravioli are stuck together, gently pull apart only if possible without tearing). Reduce heat slightly and gently simmer, stirring occasionally, until ravioli is al dente and broccoli is tender, 3-4 minutes. Reserve **¼ cup cooking water**; drain ravioli and broccoli and return to saucepan.



5. Finish & serve

Return saucepan to medium heat and add **half of the Parmesan**; gently stir until **sauce** starts to thicken and coat **ravioli**, 1-2 minutes. If sauce seems too thick, stir in **1 tablespoon pasta 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!



6. Rate your plate!

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