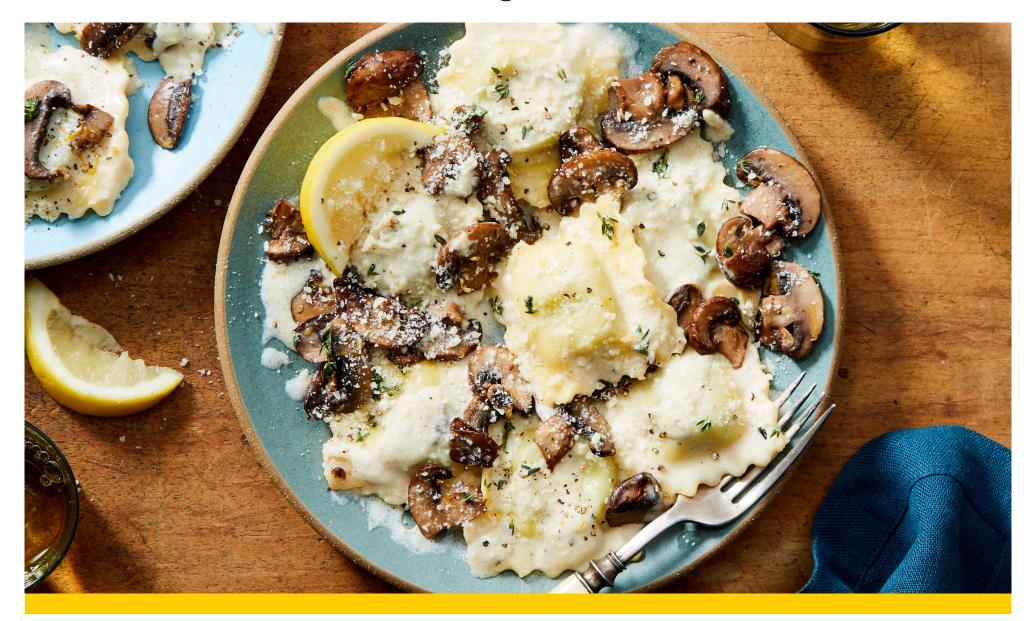
# MARLEY SPOON



# **Cheese Ravioli Limone with Chicken**

& Mushrooms





Put away the tomatoes, there's a new sauce in town, and it's a quick way to zest up dinnertime. We toss cheesy ravioli, earthy mushrooms, and tender chicken in a silky lemon-mascarpone sauce. It's simple to prepare but complex in flavor, which is always a winning combination. A sprinkle of Parmesan and an extra squeeze of lemon on top, and this meal is ready to serve in under 30 minutes.

#### What we send

- garlic
- 4 oz mushrooms
- 2 lemons
- 1/4 oz fresh thyme
- ¾ oz Parmesan <sup>7</sup>
- 9 oz cheese ravioli 1,3,7
- 3 oz mascarpone 7
- 10 oz pkg chicken breast strips

### What you need

- kosher salt & ground pepper
- butter <sup>7</sup>

#### **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 870kcal, Fat 56g, Carbs 41g, Protein 55g



## 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Thinly slice **1 large garlic clove**. Thinly slice **mushrooms**.

Finely grate **zest from 1 lemon**, then squeeze **juice** from half of the lemon into a small bowl; cut remaining lemon half into wedges. Strip **1½ teaspoons thyme leaves** from stems; discard stems.

Finely grate **all of the Parmesan**, if necessary.



#### 2. Cook ravioli

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

Reserve **1 cup cooking water**. Drain ravioli; set aside in colander until step 5.



#### 3. Cook chicken

Happy cooking!

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer. Cook, until browned, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

Melt **2 tablespoons butter** in same skillet over medium-high heat.



4. Start sauce

Add mushrooms and season with salt and pepper; cook, stirring occasionally, until browned and dry, 4–5 minutes. Stir in sliced garlic, lemon zest, and half of the thyme leaves to skillet. Cook until fragrant, about 1 minute. Transfer to a plate.

Add <sup>2</sup>/<sub>3</sub> cup of the reserved cooking water and lemon juice. Cook, scraping up browned bits from bottom of skillet, 1-2 minutes.



5. Add ravioli

Add **mascarpone** to skillet; cook over medium-low heat, stirring, until mascarpone is melted and **sauce** is smooth. Thin sauce with **1 tablespoon cooking water** at a time until sauce just coats the back of a spoon, 1-2 minutes.

Gently stir in **ravioli** and cook until warmed through, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Serve ravioli with sauce, chicken, and mushrooms and sprinkle some of the Parmesan and remaining thyme leaves over top. Serve remaining Parmesan and any lemon wedges alongside for squeezing over, if desired. Enjoy!