



Lobster Ravioli Alfredo with Bacon

Jammy Onions & Spinach



20-30min



2 Servings

What should you do with a pile of pillowy lobster ravioli? Toss them in creamy Alfredo sauce and sprinkle crispy bacon over top, of course! We also stir in jammy onions, tender spinach, and grated Parmesan to take this meal over the top. Here's a quick trick: we cook the onions in the leftover bacon fat to infuse the dish with even more bacon flavor!

What we send

- ¾ oz Parmesan ¹
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- 9 oz lobster ravioli ^{2,1,3,4}
- 10 oz Alfredo sauce ¹
- ¼ oz mushroom seasoning
- 5 oz baby spinach
- 1 lemon

What you need

- kosher salt & ground pepper
- sugar
- red wine vinegar

Tools

- large saucepan
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 50g, Carbs 66g, Protein 44g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**, if necessary.

Cut **bacon** crosswise into ¼-inch pieces and place in a medium skillet. Cook over medium-high heat, stirring occasionally, until golden and crisp, about 6 minutes. Transfer to a paper towel-lined plate; reserve **bacon fat** in skillet.

Meanwhile, halve **onion** and thinly slice.



2. Caramelize onions

Add **onions** and a **pinch each of salt and sugar** to skillet with **bacon fat**. Cook over medium-high heat, stirring occasionally, until starting to brown, 4–6 minutes. Add **¼ cup water** and cook, stirring occasionally, until water is fully reduced. Repeat with another **¼ cup water**. Add **2 tablespoons vinegar** and cook until fully reduced and onions are jammy.



3. Cook ravioli

Meanwhile, add **ravioli** to saucepan with 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.



4. Build sauce

To skillet with **onions**, add **Alfredo sauce**, **Parmesan**, **half of the mushroom seasoning**, and **¼ cup of the cooking water**. Reduce heat to low. Stir in **ravioli** and **spinach** until just wilted. Add **1 tablespoon cooking water** at a time, as needed, to thin sauce. Off heat, season to taste with **salt** and **pepper**.



5. Finish & serve

Cut **lemon** into wedges.

Serve **ravioli Alfredo** with **bacon** sprinkled over top and **lemon wedges** alongside. Enjoy!



6. Pro tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.