



# MARLEY SPOON



## Cheese Ravioli Limone with Chicken & Mushrooms

 20-30min  2 Servings

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
- ¼ oz fresh thyme
- ¾ oz Parmesan <sup>7</sup>
- 9 oz cheese ravioli <sup>1,3,7</sup>
- 3 oz mascarpone <sup>7</sup>
- 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.



### 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 **⅔ cup of the reserved cooking water** and **lemon juice**. Cook, scraping up browned bits from bottom of skillet, 1-2 minutes.



### 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.



### 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**.



### 3. Cook chicken

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.



### 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!