



Fast! Seared Chicken with Cheese Ravioli

& Creamy Mushroom Sauce



under 20min



2 Servings

Readymade ravioli has always been a trick for speedy weeknight suppers, but here we toss them with chicken strips in a creamy sauce made from scratch with deep, slow-cooked flavors. We sauté earthy mushrooms until golden brown, wilt in baby spinach, then sauce it up with mascarpone and Parmesan. The pasta simmers in and soaks up the creamy sauce, and with a final showering of Parmesan, your decadent dinner is ready!

What we send

- 4 oz mushrooms
- 10 oz pkg chicken breast strips
- ¾ oz Parmesan ⁷
- 5 oz baby spinach
- 9 oz cheese ravioli ^{1,3,7}
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan
- microplane or grater
- medium skillet
- colander

Cooking tip

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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 670kcal, Fat 34g, Carbs 36g, Protein 58g



1. Cook mushrooms

Bring a medium saucepan of **water** to a boil. Trim stem ends from **mushrooms**, then thinly slice caps. Finely grate **half of the Parmesan**, if necessary.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add mushrooms, season with **salt** and **pepper**, and cook, stirring occasionally, until mushrooms are golden brown, 4-5 minutes. Transfer to a plate.



4. Make sauce

Add **ravioli** to skillet along with **½ cup cooking water and half of the mascarpone**. Cook over medium-high heat, swirling skillet, until **sauce** is smooth and creamy (add splashes of reserved cooking water if sauce is too thick). Remove from heat and stir in **grated Parmesan**. Season to taste with **salt** and **pepper**, if necessary.



2. 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 same skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to plate with **mushrooms**.



5. Serve

Serve **ravioli** with more **grated Parmesan** over top, if desired. Enjoy!



3. Cook ravioli

Add **spinach** to skillet and cook until wilted, 1-2 minutes. Return **chicken** and **mushrooms** to skillet with spinach.

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 pasta.



6. Check us out!

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