

DINNERLY



Fast! Beef & Wine Ravioli in Mushroom Brodo

with Parmesan & Spinach Salad



ca. 20min



2 Servings

If you want to be practically punched in the face with deeply savory, umami flavors (and who wouldn't want that?), then look no further. These pillowy beef ravioli floating in a mushroom broth will warm you up from the inside out. A touch of thyme flavors the broth while grated Parmesan adds much needed cheesiness. Refresh in between bites with a quick spinach salad tossed in a Dijon dressing. We've got you covered! **262**

WHAT WE SEND

- 4 oz mushrooms
- ¼ oz fresh thyme
- ¾ oz Parmesan ²
- 1 pkt beef broth concentrate
- ¼ oz granulated garlic
- 9 oz beef & wine ravioli ^{1,2,3}
- 5 oz baby spinach
- ¼ oz Dijon mustard

WHAT YOU NEED

- kosher salt & ground pepper
- butter ²
- olive oil
- red wine vinegar (or white wine vinegar)

TOOLS

- large saucepan
- vegetable peeler
- microplane or grater
- medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 35g, Carbs 46g, Protein 25g



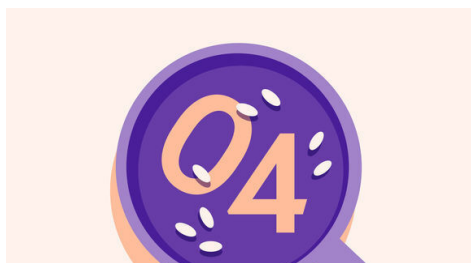
1. Prep ingredients

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

Wipe **mushroom caps** with a paper towel. Trim and discard stems, then thinly slice caps.

Pick and coarsely chop **1 teaspoon thyme leaves**, discarding stems.

Using a vegetable peeler, shave **half of the Parmesan** into strips; grate remaining Parmesan.



4. Make salad & serve

In a medium bowl, whisk to combine **Dijon mustard**, **¼ teaspoon granulated garlic**, **1 tablespoon oil**, and **1 teaspoon each of water and vinegar**. Season to taste with **salt and pepper**. Add **spinach** and **shaved Parmesan**; toss to combine.

Serve **ravioli** with **mushroom brodo** ladled over top. Garnish with **grated Parmesan** and serve **salad** alongside. Enjoy!



2. Cook mushrooms & broth

Melt **2 tablespoons butter** in a medium pot over medium-high heat. Add **mushrooms** and **thyme**. Cook, stirring occasionally, until tender and browned, about 4 minutes. Season with **salt** and **pepper**. Add **broth concentrate**, **1 teaspoon granulated garlic**, and **2 cups water**. Bring to a boil over high heat.

Off heat, season to taste with **salt** and **pepper**. Cover to keep warm.



5. ...

What were you expecting, more steps?



3. Cook ravioli

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. Drain well.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!