

DINNERLY



Squash Ravioli & Readymade Chicken Cutlet

with Spinach & Parm



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the ravioli, heat the stir the cream sauce together, and add the spinach. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- 9 oz butternut squash ravioli ^{1,2,3}
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- 5 oz baby spinach
- 3 oz mascarpone ²
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- microplane or grater
- medium skillet

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

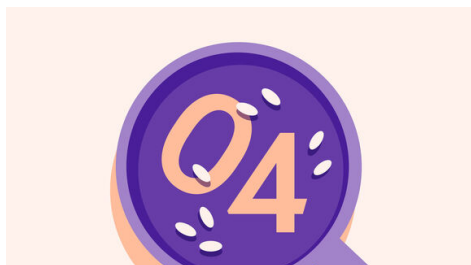
Calories 870kcal, Fat 53g, Carbs 65g, Protein 38g



1. Cook ravioli

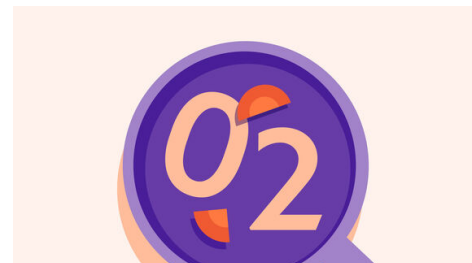
Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**, if necessary.

Add **ravioli** to boiling 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 ¼ **cup cooking water**, then drain ravioli and set aside.



4. Serve

Cut **chicken** into strips. Serve **creamy butternut squash ravioli** topped with **chicken**. Enjoy!



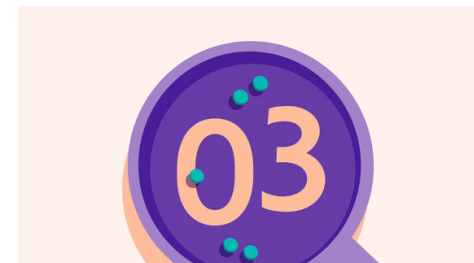
2. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**. Wipe out skillet.



5. ...

What were you expecting, more steps?



3. Make cream sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **spinach**; cook, stirring, until just wilted. Add **ravioli**, **mascarpone**, **reserved cooking water**, and ¼ **teaspoon granulated garlic**. Bring to a boil over high heat. Cook, swirling pan gently, until sauce is thickened to texture of light cream.

Off heat, stir in **Parmesan**. Season to taste with **salt** and **pepper**.



6. ...

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