

Fast! Spinach-Ricotta Ravioli

with Zucchini, Tomatoes & Mushrooms



ca. 20min



2 Servings

What we send

- 9 oz spinach ricotta ravioli^{2,1,3}
- ¾ oz Parmesan¹
- garlic
- 1 zucchini
- ¼ oz fresh rosemary
- 3 plum tomatoes
- 4 oz mushrooms

What you need

- 2 tablespoons butter¹
- 2 tablespoons olive oil
- kosher salt & ground pepper

Tools

- large pot with a lid
- large skillet

Allergens

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

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Bring a large pot of salted water to a boil.

Cut tomatoes into 1-inch pieces. Thinly slice mushrooms. Cut zucchini into ½-inch pieces. Finely chop 2 teaspoons garlic. Remove rosemary leaves from stems and finely chop 1 teaspoon.

4. Cook ravioli

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.

2. Start zucchini

Heat 2 tablespoons oil in large skillet over medium high. Add zucchini and season with salt and pepper. Cook, stirring occasionally, until just starting to brown, 3–5 minutes.

1/4 cup water and 2T butter half the parm cook another 7-10 minutes until thickened add pasta and cook another minute

5. Finish sauce

Using a slotted spoon, transfer ravioli to skillet with sauce. Add half of the parmesan and gently cook pasta in sauce until nicely coated and parmesan is melted, 1–2 minutes more.

3. Build sauce

Add garlic, rosemary, mushrooms, and tomatoes. Cook, stirring occasionally, until tomatoes begin to break down, about 5 minutes more. Add ¼ cup water and 2 tablespoons butter to skillet with vegetables; cook until reduced and butter is melted, 2–4 minutes. Season to taste with salt and pepper.

Meanwhile, finely grate parmesan.

6. Serve

Transfer pasta to plates and garnish with remaining parmesan and rosemary leaves if desired. Enjoy!