



Creamy Skillet GF Ravioli & Spinach

with Roasted Broccoli & Fried Onions



ca. 20min



2 Servings

| This version of the recipe is customized with gluten-free cheese ravioli.

What we send

- ½ lb broccoli
- ¾ oz Parmesan ⁷
- 3 oz baby spinach
- 9 oz gluten-free cheese ravioli ^{3,7}
- 3 oz mascarpone ⁷
- ½ oz fried onions ⁶

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- rimmed baking sheet
- microplane or grater
- large skillet

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 61g, Carbs 52g, Protein 26g



1. Roast broccoli, prep Parm

Preheat the oven to 425°F with a rack in the center.

Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**; set aside for step 5.

On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 18-20 minutes.



2. Sauté spinach

Finely chop **1 teaspoon garlic**.

Heat **1 tablespoon oil** in a large skillet over medium heat. Add **spinach** and chopped garlic; cook, stirring, until spinach is just wilted, about 1 minute. Transfer to a separate plate.



3. Cook ravioli

In same skillet, bring **1 cup water** to a boil over high heat. Add **ravioli** and **¼ teaspoon salt**. Reduce heat to medium and cook, stirring gently, until tender and water is mostly absorbed, 5-6 minutes.



4. Make cheese sauce

Stir **mascarpone** and __ half of the Parmesan __ into skillet with **ravioli**. Cook, stirring gently, until creamy and combined (if sauce is dry, add 1-2 tablespoons water at a time, as needed). Season to taste with **salt** and **pepper**.



5. Finish & serve


Stir **spinach** into skillet with **ravioli**. Serve **creamy skillet ravioli and spinach** with **roasted broccoli** alongside (or mixed in!). Sprinkle **fried onions** over top, and remaining **Parmesan**, if desired. Enjoy!



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