

DINNERLY



No Chop! Creamy Shrimp & Ravioli with Spinach & Parm



20-30min



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, 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

- 9 oz ravioli ^{1,3,7}
- ¼ oz granulated garlic
- ¾ oz Parmesan ⁷
- 2 oz shredded fontina ⁷
- 3 oz baby spinach
- ½ lb pkg shrimp ^{2,17}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- milk ⁷

TOOLS

- large saucepan
- microplane or grater

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 42g, Carbs 49g, Protein 31g



1. Cook ravioli

Bring a large saucepan of **salted water** to a boil. Add **ravioli** and cook, stirring gently, until tender, about 4 minutes. Reserve ¼ **cup pasta water**, then drain ravioli and set aside in a separate bowl for step 5.

Meanwhile, finely grate **Parmesan**.



2. Cook shrimp

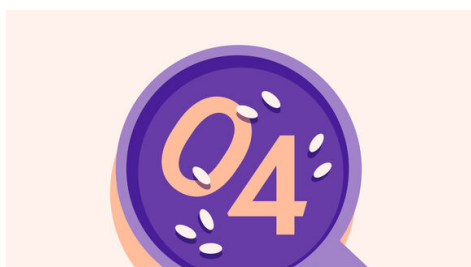
Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**.

Heat **2 teaspoons oil** in same saucepan over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Transfer to a plate. Wipe out saucepan.



3. Make cream sauce

Heat **1 tablespoon oil** in same saucepan over medium. Add **1 tablespoon flour**; cook, stirring, until flour is toasted, about 1 minute. Slowly whisk in **1 cup milk** and ¼ **teaspoon granulated garlic**, and bring to a simmer. Cook, stirring, until thickened, 2–3 minutes. Off heat, whisk in **fontina** and **half of the Parmesan** until smooth. Season to taste with **salt** and **pepper**.



4. Finish & serve

Add **spinach** and **reserved pasta water** to saucepan; cook, stirring, until spinach is wilted, 1–2 minutes. Add **ravioli** and **shrimp**, gently stirring to combine.

Serve **creamy ravioli** topped with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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