



Gluten Free Spinach Ravioli Limone

with Mushrooms



20-30min



2 Servings

Put away the tomatoes, there's a new sauce in town, and it's a quick way to zest up dinnertime. We toss cheesy ravioli and earthy mushrooms in a silky lemon-mascarpone sauce. It's simple to prepare but complex in flavor, which is always a winning combination. A sprinkle of Parmesan and an extra squeeze of lemon on top, and this meal is ready to serve in under 30 minutes.

What we send

- garlic
- ½ lb mushrooms
- 2 lemons
- ¼ oz fresh thyme
- 2 (¾ oz) Parmesan ⁷
- 9 oz gluten free spinach ravioli ^{3,7}
- 3 oz mascarpone ⁷

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- large saucepan
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 49g, Carbs 36g, Protein 26g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Thinly slice **1 large garlic clove**. Thinly slice **mushrooms**.

Finely grate **zest from 1 lemon**, then squeeze **juice** from half of the lemon into a small bowl; cut remaining lemon half into wedges. Strip **1½ teaspoons thyme leaves** from stems; discard stems.

Finely grate **all of the Parmesan**.



4. Start sauce

Add **sliced garlic, lemon zest**, and **half of the thyme leaves** to skillet, stirring to combine with **mushrooms**. Cook until fragrant, about 1 minute. Transfer mushrooms to a plate.

Add **¾ cup of the reserved cooking water** and **lemon juice**. Cook, stirring to scrape up any browned bits from the bottom of skillet, 1-2 minutes.



2. Sauté mushrooms

Melt **2 tablespoons butter** in a medium skillet over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**; cook, stirring occasionally, until browned and dry (water will release from mushrooms then evaporate while cooking), 4-5 minutes.



5. Add ravioli

Add **mascarpone** to skillet; cook over medium-low heat, stirring, until mascarpone is melted and **sauce** is smooth. Thin sauce with **1 tablespoon cooking water** at a time until sauce just coats the back of a spoon, 1-2 minutes.

Gently stir in **ravioli** and cook until warmed through, 1-2 minutes. Season to taste with **salt** and **pepper**.



3. Cook ravioli

Meanwhile, return saucepan of water to a boil, if necessary. 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.

Reserve **1 cup cooking water**. Drain ravioli; set aside in colander until step 5.



6. Finish & serve

Serve **ravioli** with **sauce and mushrooms** and sprinkle **some of the Parmesan** and **remaining thyme leaves** over top. Serve **remaining Parmesan** and **any lemon wedges** alongside for squeezing over, if desired. Enjoy!