

# DINNERLY



## Creamy Spinach Ricotta Ravioli Primavera

with Broccoli, Carrots & Peas



20-30min



2 Servings

Eating your veggies has never been so easy. Broccoli, carrots, and peas come together effortlessly in this one-pot primavera. A nutty Parmesan cheese sauce coats pillows of tender ravioli for a little bit of decadence without the high-calorie price tag. We've got you covered!

## WHAT WE SEND

- 9 oz spinach ricotta ravioli<sup>3,1,2</sup>
- 4 oz broccoli
- 1 carrot
- ¾ oz Parmesan<sup>1</sup>
- 2½ oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 cup milk<sup>1</sup>
- all-purpose flour<sup>2</sup>
- garlic

## TOOLS

- large saucepan
- microplane or grater
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 570kcal, Fat 27g, Carbs 59g, Protein 23g



### 1. Cook ravioli

Bring a large saucepan of **salted water** to a boil over high heat. Add **ravioli** (if stuck together, gently pull apart only if possible without tearing). Reduce heat; simmer gently, stirring occasionally, until al dente, 3–4 minutes. Reserve ½ **cup pasta water**, then drain. Return pasta to saucepan off heat. Toss with 1 **teaspoon oil** to prevent sticking; cover to keep warm until step 3.



### 2. Prep ingredients

Finely chop 1 **teaspoon garlic**.

Cut **broccoli** into 1-inch florets, if necessary. Scrub **carrot**, then thinly slice into ¼-inch rounds.

Finely grate **all of the Parmesan**.



### 3. Cook veggies

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **carrots**; cover and cook, stirring occasionally, until tender and lightly browned in spots, about 3 minutes. Stir in **chopped garlic**; cook until fragrant, about 30 seconds. Season to taste with **salt** and **pepper**. Transfer veggies and garlic to saucepan with **ravioli**. Rinse and dry skillet.



### 4. Prep & cook cheese sauce

In a liquid measuring cup, whisk to combine **reserved pasta water**, **half of the Parmesan**, ¾ **cup cup milk**, and 1 **tablespoon flour**.

Add to same skillet over medium heat. Cook, whisking, until **sauce** is smooth and just thick enough to coat back of a spoon, about 3 minutes. Remove from heat and season to taste with **salt** and **pepper**.



### 5. Finish & serve

Add **peas** and **cheese sauce** to saucepan with **ravioli** and **veggies**. Stir until ravioli and veggies are warmed through and well coated in sauce, about 1 minute.

Serve **ravioli primavera** with **remaining Parmesan** on the side for sprinkling over top, as desired. Enjoy!



### 6. Crunch, crunch!

Toast up some breadcrumbs or panko, Italian style! Coat them in olive oil, season with salt and pepper, and toast in the oven until fragrant and golden-brown. Mix them with freshly chopped parsley and a few red pepper flakes for a little spice. Dust over the top of the ravioli for added textural bliss!