



Fast! Spinach Ravioli

with Creamy Mushroom Sauce



under 20min



2 Servings

Readymade ravioli has always been a trick for speedy weeknight suppers, but here we toss them in a creamy sauce we make from scratch with deep, slow-cooked flavors. We sauté earthy mushrooms until golden brown, wilt in baby spinach, then sauce it up with mascarpone and Parmesan. The pasta simmers in and soaks up the creamy sauce, and with a final showering of Parmesan, your decadent vegetarian dinner is ready!

What we send

- 4 oz mushrooms
- ¾ oz Parmesan ⁷
- 3 oz baby spinach
- 9 oz spinach ricotta ravioli ^{1,3,7}
- ¼ oz mushroom seasoning
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan
- microplane or grater
- medium skillet
- colander

Cooking tip

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Allergens

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

Nutrition per serving

Calories 520kcal, Fat 31g, Carbs 43g, Protein 21g



1. Cook mushrooms

Bring a medium saucepan of **water** to a boil. Trim stem ends from **mushrooms**, then thinly slice caps. Finely grate **half the Parmesan**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add mushrooms, season with **salt** and **pepper**, and cook, stirring occasionally, until mushrooms are golden brown, 4-5 minutes.



4. Plate

Divide **ravioli** between plates.



2. Cook ravioli

Add **spinach** to skillet and cook until wilted, 1-2 minutes.

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 pasta.



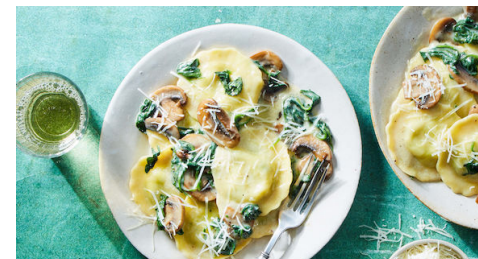
5. Grate Parmesan

Grate **additional Parmesan** over top, if desired.



3. Make sauce

Add **ravioli** to skillet along with **½ cup cooking water**, and **half each of the mushroom seasoning and mascarpone**. Cook over medium-high heat, swirling skillet, until **sauce** is smooth and creamy (add splashes of reserved cooking water if sauce is too thick). Remove from heat and stir in **grated Parmesan**. Season to taste with **salt** and **pepper**, if necessary.



6. Serve

Enjoy!