

# DINNERLY



## No Chop! Creamy Asparagus Gruyere Ravioli

with Spinach & Parm



20-30min



2 Servings

#### WHAT WE SEND

- 9 oz asparagus gruyere ravioli <sup>1,3,7</sup>
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>
- 3 oz baby spinach

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- milk <sup>7</sup>

#### TOOLS

- large saucepan
- microplane or grater

#### 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 0kcal



#### 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.



#### 2. Make cream sauce

While **ravioli** cook, finely grate **Parmesan**.

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.



#### 3. Finish & serve

Remove saucepan from heat; whisk in **fontina** and **half of the Parmesan** until smooth. Season to taste with **salt** and **pepper**. Add **spinach** and **reserved pasta water**; cook, stirring, until spinach is wilted, 1–2 minutes. Add **ravioli** to saucepan, gently stirring to combine.

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



#### 4. ...

What were you expecting, more steps?



#### 5. ...

You're not gonna find them here!



#### 6. ...

Kick back, relax, and enjoy your Dinnerly!