



Lemon-Herb & Burrata Ravioli Florentine

with Creamed Spinach



2 Servings

This dish is a textural paradise! Tender, cheese-filled ravioli with silky spinach, a juicy fresh tomato sauce, and crisp homemade croutons. As if that's not awesome enough, dinner can be on the table in practically no time! After cooking the ravioli, the meal comes together in minutes, leaving plenty of time to pour a few glasses of chilled white wine.

What we send

- 1 shallot
- ¾ oz Parmesan ⁷
- 2 plum tomatoes
- 1 mini French roll ¹
- 1,3,7
- 3 oz baby spinach
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium pot
- medium skillet

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. Prep fresh tomato sauce

Finely chop shallot. Core tomato, then finely chop.

In a small bowl, combine tomatoes, 1 tablespoon oil, 1 teaspoon of the chopped shallot, and a generous pinch each of salt and pepper. Let sit, stirring occasionally, until step 6.

Finely grate Parmesan.



2. Make croutons

Bring a medium saucepan of salted water to a boil. Cover and keep warm over low heat. Thinly slice roll; stack slices and cut into very small cubes.

Heat 1 tablespoon oil in a medium skillet over medium-high. Add bread cubes and cook, stirring occasionally, until golden and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet.



3. Cook ravioli

Return water to a boil; 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 ½ cup cooking water, then drain ravioli.



4. Wilt spinach

Meanwhile, heat 1 teaspoon oil in same skillet over medium-high. Add remaining chopped shallot and cook, stirring occasionally, until golden, 2-3 minutes.

Add spinach, season to taste with salt and pepper, and toss until wilted, about 1 minute.



5. Make creamed spinach

Add 2 tablespoons mascarpone and ¼ cup of the reserved cooking water to the spinach and cook, stirring to melt completely.

Stir in half of the Parmesan, and season generously with pepper.



6. Finish ravioli & serve

Add ravioli and 1-2 tablespoons of the reserved cooking water to the creamed spinach; cook until heated through, turning to coat with sauce, about 1 minute.

Spoon ravioli into bowls and top with fresh tomato sauce, croutons, and remaining Parmesan. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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