



Creamy Skillet Gluten Free-Ravioli & Spinach

with Roasted Broccoli



ca. 20min



2 Servings

Decadence meets fresh veggies in this a bowl of creamy stuffed pasta. Coming together in one skillet, we combine gluten free cheese ravioli with silky spinach and a creamy mascarpone sauce. Either serve the roasted broccoli alongside, or toss it into the pasta, and top it all off with crispy fried onions. We're not sure which is easier—the clean up or the cooking! We'll let you decide.

What we send

- ½ lb broccoli
- ¾ oz Parmesan ⁷
- garlic
- 3 oz baby spinach
- 3 oz mascarpone ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- ½ oz fried onions ⁶

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- large skillet

Cooking tip

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Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 61g, Carbs 52g, Protein 26g



1. Roast broccoli

Preheat the oven to 425°F with a rack in the center.

Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.

On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 18-20 minutes.



4. RAVIOLI VARIATION

In same skillet, bring **1 cup water** to a boil over high heat. Add **ravioli** and **¼ teaspoon salt**. Reduce heat to medium and cook, stirring gently, until tender and water is mostly absorbed, 5-6 minutes.



2. Make fried onion topping

Finely grate **Parmesan**. Finely chop **2 teaspoons garlic**.

In a small bowl, stir together **half each of the Parmesan and garlic** and **fried onions**.



5. Make cheese sauce

Stir **mascarpone** and **remaining Parmesan** into skillet with **ravioli**. Cook, stirring gently, until creamy and combined (if sauce is dry, add 1-2 tablespoons water at a time, as needed). Season to taste with **salt** and **pepper**.



3. Sauté spinach

Heat **1 tablespoon oil** in a large skillet over medium heat. Add **spinach** and **remaining chopped garlic**; cook, stirring, until spinach is just wilted, about 1 minute. Transfer to a separate plate.



6. Finish & serve

Stir **spinach** into skillet with **ravioli**.

Serve **creamy skillet ravioli and spinach** with **roasted broccoli** alongside (or mixed in!). Sprinkle with **fried onion topping**. Enjoy!