



## Fast! Asparagus Ravioli al Forno

with Spinach, Peas & Toasted Panko



20-30min



2 Servings

“Al forno” is an Italian term that refers to any baked dish. Here, tender asparagus-gruyère ravioli bake in a creamy sauce studded with spinach and peas that we top with cheesy breadcrumbs for a crunchy golden brown crust. The starchy cooking water from the pasta blends with fontina, Parmesan, and cream cheese to create the rich sauce. Crunchy on top and succulent underneath, this is a speedy dinner for any night of the week.



## What we send

- 2 oz shredded fontina <sup>7</sup>
- ¼ oz cornstarch
- ¼ oz granulated garlic
- 1 oz panko <sup>1</sup>
- 9 oz asparagus-gruyère ravioli <sup>1,3,7</sup>
- 3 oz baby spinach
- 1 oz cream cheese <sup>7</sup>
- 5 oz peas
- ¾ oz Parmesan <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

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

## Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## 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 670kcal, Fat 35g, Carbs 61g, Protein 30g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil.

In a medium bowl, toss together **fontina, half of the Parmesan, 1 teaspoon cornstarch, and ¼ teaspoon granulated garlic**.

In a 2nd medium bowl, toss together **panko, remaining Parmesan, and 1 tablespoon oil**.



### 4. Add ravioli, peas & panko

Stir **ravioli** and **peas** into **sauce** to coat; spread into an even layer.

Sprinkle **panko mixture** over top.



### 2. Cook pasta

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.



### 3. Cook sauce

Meanwhile, in a medium ovenproof skillet, heat **2 teaspoons oil** over medium-high. Add **spinach**; cook, stirring often, until wilted, about 1 minute.

Add **grated cheese mixture, cream cheese, and reserved cooking water**. Cook, whisking often, until **sauce** is smooth, bubbly, and thickened, 1-2 minutes. Season to taste with **salt** and **pepper**.



### 5. Bake

Bake **ravioli** on upper oven rack until sauce is bubbly and topping is golden brown and crispy, 10-15 minutes.



### 6. Serve

Enjoy!