



## Saucy Gluten Free-Ravioli Florentine

with Balsamic Green Beans



20-30min



2 Servings

Did someone say "saucy ravioli?" Now that we have your attention, prepare to be wowed. Here we combine cheese-stuffed gluten-free ravioli with a creamy tomato sauce packed with silky baby spinach. A sprinkle of Parmesan cheese on top before broiling becomes a nutty, savory crust. We serve this saucy pasta skillet with crisp broiled green beans tossed in a sweet balsamic vinaigrette.



## What we send

- ¾ oz Parmesan <sup>7</sup>
- ½ lb green beans
- garlic
- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- 14½ oz whole peeled tomatoes
- 2 (1 oz) cream cheese <sup>7</sup>
- 3 oz baby spinach

## What you need

- olive oil
- sugar
- kosher salt & pepper
- balsamic vinegar (or red wine vinegar)

## Tools

- microplane or grater
- medium ovenproof skillet
- potato masher or fork
- rimmed baking sheet

## Cooking tip

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## Allergens

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

## Nutrition per serving

Calories 710kcal, Fat 45g, Carbs 59g, Protein 23g



### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely grate **Parmesan**, if necessary.

Trim ends from **green beans**. Finely chop **2 teaspoons garlic**.



### 4. Broil green beans

Meanwhile, on a rimmed baking sheet, toss **green beans** with **1 tablespoon vinegar** and **2 teaspoons oil**. Season with **salt** and **pepper**.

Broil on top oven rack until crisp-tender and charred in spots, about 5 minutes (watch closely as broilers vary).



### 2. Brown & cook ravioli

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **ravioli** in a nearly even layer and cook, without stirring, until golden brown on the bottom, 2-3 minutes.

Carefully add **½ cup water** to skillet and immediately cover. Cook until pasta is tender, about 5 minutes. Transfer to a plate; set aside until step 5. Wipe out skillet.



### 5. Add spinach & ravioli

Add **spinach**, in batches, to **tomato sauce**, stirring after each addition, until just wilted, 1-2 minutes. Season to taste with **salt** and **pepper**.

Fold **ravioli** into sauce until coated and ingredients are combined.



### 3. Make creamy tomato sauce

Heat **1 tablespoon oil** and **chopped garlic** in same skillet over medium-high; cook, stirring, until fragrant, about 1 minute. Add **tomatoes**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**; bring to a boil.

Simmer over medium heat, crushing tomatoes with a potato masher or fork, until thickened, about 5 minutes. Stir in **all of the cream cheese** until melted, 1-2 minutes.



### 6. Broil & serve

Sprinkle **Parmesan** over **ravioli**. Broil on top oven rack until **cheese** is melted and browned in spots, 1-2 minutes (watch closely as broilers vary).

Serve **ravioli** with **balsamic green beans** alongside. Enjoy!