No Chop! Creamy Gluten Free-Ravioli
with Spinach & Parm

🕐 20-30min ✕ 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the ravioli, stir the cream sauce together, and add the spinach. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

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!