



20-Min: Ravioli Florentine

with Creamed Spinach



ca. 20min



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 yellow onion
- 1 plum tomato
- 2 (¾ oz) Parmesan ¹
- 1 mini French roll ²
- 9 oz cheese ravioli ^{3,1,2}
- 5 oz baby spinach
- 3 oz mascarpone ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium saucepan
- medium skillet

Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 63g, Carbs 58g, Protein 29g



1. Prep fresh tomato sauce

Finely chop **¼ cup onion** (save rest for own use). Core **tomato**, then finely chop.

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

Finely grate **Parmesan**.



4. Wilt spinach

Meanwhile, heat **1 teaspoon oil** in same skillet over medium-high. Add **remaining chopped onions** 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.



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.



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**.



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.



6. Finish ravioli & serve

Add **ravioli** and **1-2 tablespoons of the reserved cooking water** to **cream**ed **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!