

# DINNERLY



## No Chop! Creamy Butternut Squash Ravioli

with Spinach & Parm



under 20min



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!

### WHAT WE SEND

- 9 oz butternut squash ravioli <sup>1,2,3</sup>
- 5 oz baby spinach
- 3 oz mascarpone <sup>2</sup>
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- large saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 590kcal, Fat 37g, Carbs 48g, Protein 21g



#### 1. Cook ravioli

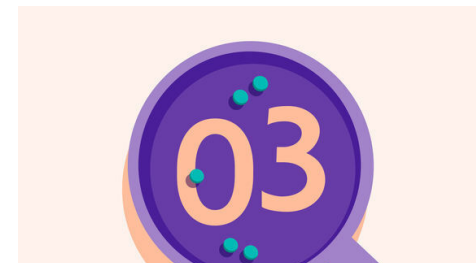
Bring a large saucepan of **salted water** to a boil. Add **ravioli** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **¼ cup cooking water**, then drain ravioli and set aside.



#### 2. Make cream sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **spinach**; cook, stirring, until just wilted. Add **ravioli, mascarpone, reserved cooking water**, and **¼ teaspoon granulated garlic**. Bring to a boil over high heat. Cook, swirling pan gently, until sauce is thickened to texture of light cream.

Off heat, stir in **Parmesan**. Season to taste with **salt** and **pepper**.



#### 3. Serve

Serve **creamy butternut squash ravioli**. Enjoy!



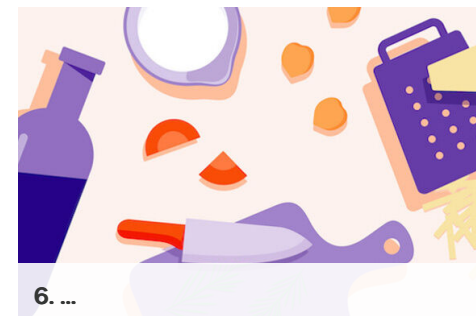
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!