

MARLEY SPOON



Vegetarian Mushroom Ravioli Alla' Amatriciana

with Mushroom "Bacon" & Parmesan



30-40min



2 Servings

What we send

- ½ lb mushrooms
- 1 red onion
- ¼ oz fresh parsley
- 2 (¾ oz) Parmesan ⁷
- ¼ oz smoked paprika
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 9 oz mushroom ravioli ^{1,3,7}

What you need

- kosher salt & ground pepper
- olive oil

Tools

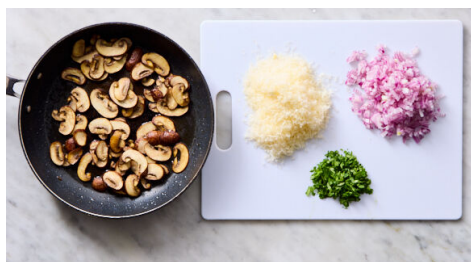
- large saucepan
- microplane or grater
- medium nonstick skillet

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 0kcal



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Remove caps from **mushrooms**, and thinly slice.

Finely chop **onion**. Finely chop parsley (leaves and stems).

Finely grate **Parmesan**.

Combine **sliced mushrooms** with **1 tablespoon oil** in a medium non-stick skillet over medium-high heat. Cook, stirring, until all liquid is cooked off, 6-8 minutes.



4. Cook ravioli

Meanwhile, add **ravioli** to boiling water (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 **½ cup pasta water**; drain.

Add **ravioli**, **half of the grated Parmesan**, and **¼ cup pasta water** to

sauce, reduce heat to low and gently stir



2. Finish mushroom "bacon"

Reduce heat to medium, add **1 more tablespoon oil** and continue cooking, stirring frequently, until mushrooms are crispy and browned, 3-5 minutes. Stir in **1 teaspoon smoked paprika**. Transfer to a paper towel-lined plate; season with salt.



5. Finish & serve

To skillet with ravioli, stir in **half each of the parsley and mushroom "bacon"**. Season to taste with **salt** and **pepper**.

Serve ravioli topped with remaining mushroom "bacon", parsley, and **remaining Parmesan**. Enjoy!



3. Cook sauce

Heat 1 tablespoon oil in same skillet over medium-high. Add **onions** and a **pinch of salt**; cook, stirring, until starting to soften, 2-3 minutes.

Add **marinara**, **1 teaspoon Tuscan blend**, and **¼ cup water** to skillet. Bring to a simmer, then cook on medium-low heat, stirring occasionally, until slightly thickened, about 5 minutes. Season to taste with **salt** and **pepper**.

6.