



## Mushroom Ravioli Florentine

with Pesto & Ready-to-Heat Garlic Bread



under 20min



2 Servings

The star of a Florentine style dish is the deliciously versatile spinach leaf, so beloved by Catherine de Medici that she brought spinach seeds from Florence when she became the queen of France. A light sauté of spinach and tomatoes brightens a rich mascarpone and Parmesan sauce that drapes delicate mushroom ravioli. A final drizzle of pesto adds a herbaceous pop to this regal dish that comes together in only 20 minutes.



### What we send

- 1 plum tomato
- ¾ oz Parmesan <sup>1</sup>
- 1 pkg ready to heat garlic bread <sup>1,2</sup>
- 9 oz mushroom ravioli <sup>3,1,2</sup>
- 5 oz baby spinach
- 3 oz mascarpone <sup>1</sup>
- 2 oz basil pesto <sup>1</sup>

### What you need

- kosher salt & ground pepper
- olive oil

### Tools

- large saucepan
- microplane or grater
- 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 1300kcal, Fat 70g, Carbs 142g, Protein 39g



#### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center position. Bring a large saucepan of **salted water** to a boil.

Cut **tomato** into ½-inch pieces.

Finely grate **Parmesan**, if necessary.



#### 4. Cook spinach & tomato

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach, tomatoes, and a pinch each of salt and pepper**; cook until spinach is just wilted. Reduce heat to medium.



#### 2. Bake garlic bread

Remove **garlic bread** from package and discard oxygen absorber packet. Separate the halves and smooth **garlic-Parmesan spread** evenly on cut sides of bread, if necessary. Place spread-side up on a rimmed baking sheet. Bake on center rack until golden brown, 12-15 minutes.



#### 5. Make sauce

Add **mascarpone** and **¼ cup of the reserved cooking water**; cook until just melted. Add **ravioli** and **half of the Parmesan**. Cook, gently tossing ravioli in sauce, until nicely coated, 1-3 minutes.

Season to taste with **salt** and **pepper**. Thin sauce with **1 tablespoon water** at a time, if needed.



#### 3. Cook ravioli

Add **ravioli** to boiling **salted 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 cooking water**, then drain ravioli and set aside.



#### 6. Finish ravioli

Transfer to plates. Drizzle with **pesto** and garnish with **remaining Parmesan**. Serve **garlic bread** alongside. Enjoy!