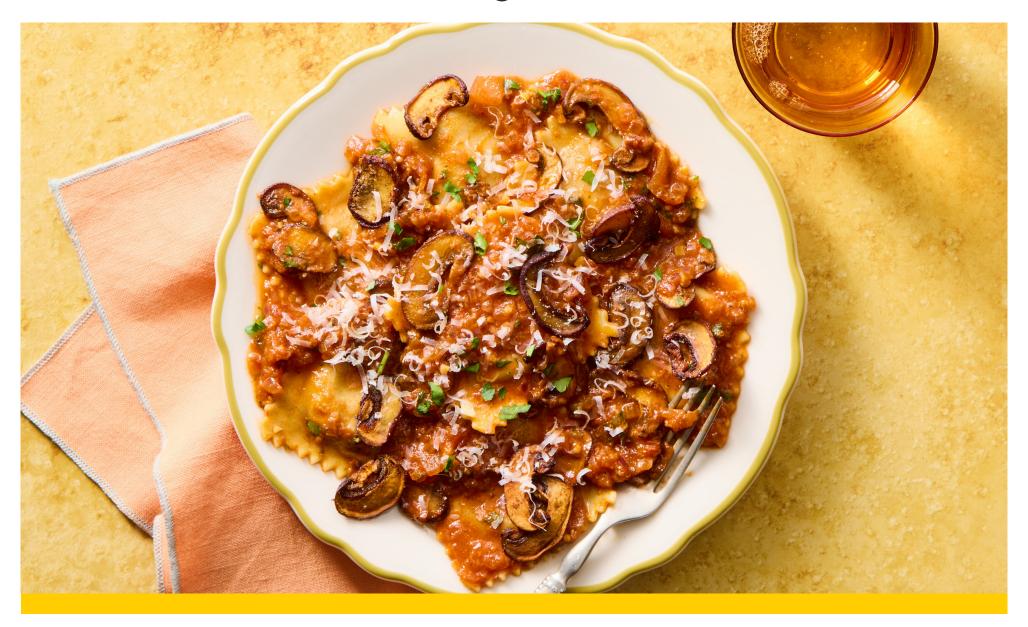
MARLEY SPOON



Vegetarian Mushroom Ravioli all'Amatriciana

with Mushroom "Bacon" & Parmesan



Traditionally made with guanciale, pasta all'Amatriciana is not typically a vegetarian-friendly dish. Until now! We swapped cured pork for umami-rich baby bella mushrooms tossed with smoked paprika. The sliced mushrooms crisp up in oil that then flavors the rich tomato sauce in which we finish mushroom-stuffed ravioli. Top it all off with a sprinkle of Parm. Buon appetito!

What we send

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

What you need

- kosher salt & ground pepper
- · olive oil

Tools

- large saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 34g, Carbs 68g, Protein 24g



1. Prep ingredients

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

Trim stem ends from **mushrooms**, then thinly slice caps. Finely chop **onion**. Finely chop **parsley** leaves and stems. Finely grate **Parmesan**, if necessary.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **mushrooms** and cook, stirring, until browned and all liquid is cooked off, 6–8 minutes.



2. Finish mushroom "bacon"

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



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. Bring to a simmer, then reduce heat to medium-low and cook, stirring occasionally, until slightly thickened, about 5 minutes. Season to taste with salt and pepper.



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 Parmesan, and ¼ cup pasta water to sauce, reduce heat to low and gently stir until combined; remove from heat.



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 parsley, mushroom "bacon,"** and **Parmesan**. Enjoy!



6. Rate your plate!

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