



## Cheesy Gluten Free-Ravioli

with Sour Cream, Mushrooms & Dill



20-30min



2 Servings

This ravioli is our ideal comfort food. No matter the time of year, stuffed pasta always hits the mark. Here we combine gluten-free cheese ravioli with sautéed baby bella mushrooms, spinach, and onions. It's full of luxe texture and umami flavor, and cooling sour cream, fresh dill, and a squeeze of lemon on top before serving cuts the richness for a perfectly balanced plate.



## What we send

- 1 yellow onion
- ½ lb mushrooms
- 5 oz baby spinach
- 1 lemon
- 2 (1 oz) sour cream <sup>2</sup>
- 9 oz gluten free cheese ravioli <sup>1,2</sup>
- 1 pkt Dijon mustard <sup>3</sup>
- ¼ oz fresh dill

## What you need

- kosher salt & ground pepper
- butter <sup>2</sup>

## Tools

- medium pot
- medium skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 630kcal, Fat 35g, Carbs 59g, Protein 22g



### 1. Prep mushrooms & onions

Bring a medium pot of **salted water** to a boil.

Halve and thinly slice **all of the onion**.

Wipe **mushrooms**; trim stem ends, then thinly slice caps lengthwise.



### 4. Cook ravioli

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 **⅓ cup cooking water**. Carefully drain ravioli.



### 2. Cook vegetables

Melt **2 tablespoons butter** in a medium skillet over high heat. Add **mushrooms** and **onions**; stir to evenly coat in butter. Season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are softened and deeply browned in spots, about 7 minutes.

Reduce heat to low. Add **spinach** in large handfuls, stirring until wilted. Remove from heat and set aside until step 5.



### 5. Finish ravioli

Return skillet with **vegetables** to medium-low heat. Stir in **Dijon mustard**, **reserved cooking water** and **1 tablespoon butter**.

Remove from heat, then gently fold in **ravioli**.



### 3. Make sour cream sauce

Meanwhile, finely grate **½ teaspoon lemon zest** and squeeze juice from **half of the lemon** into a small bowl. Stir in **all of the sour cream**, then season to taste with **salt** and **pepper**. Cut remaining lemon into wedges.



### 6. Serve

Dollop **sour cream sauce** over **ravioli**. Pick **dill fronds** and sprinkle on top. Serve **ravioli** with **lemon wedges** alongside for squeezing over. Enjoy!