



Ravioli Florentine with Seared Chicken Strips

& Creamed Spinach



ca. 20min



2 Servings

This dish is a textural paradise! Tender, cheese-filled ravioli with tender chicken, silky spinach, a juicy fresh tomato sauce, and crisp homemade croutons. As if that's not awesome enough, dinner can be on the table in practically no time! After cooking the ravioli, the meal comes together in minutes, leaving plenty of time to pour a few glasses of chilled white wine.

What we send

- 1 yellow onion
- 1 plum tomato
- 2 (¾ oz) Parmesan ²
- 1 Portuguese roll ³
- 9 oz cheese ravioli ^{1,2,3}
- 10 oz pkg chicken breast strips
- 5 oz baby spinach
- 3 oz mascarpone ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium 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 820kcal, Fat 57g, Carbs 52g, Protein 32g



1. Prep fresh tomato sauce

Finely chop **¼ cup onion** (save rest for own use). Core **tomato**, then finely chop.

In a small bowl, combine tomatoes, **1 tablespoon oil**, **1 teaspoon of the chopped onions**, and **a generous pinch each of salt and pepper**. Let sit, stirring occasionally, until step 6.

Finely grate **Parmesan**.



2. Make croutons

Bring a medium saucepan of **salted water** to a boil. Cover and keep warm over low heat. Thinly slice **roll**; stack slices and cut into very small cubes.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bread cubes** and cook, stirring occasionally, until golden and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet.



3. Cook ravioli

Return water to a boil; 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 **½ cup cooking water**, then drain ravioli.



4. Cook chicken

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate. Wipe skillet.



5. Make creamed spinach

Meanwhile, heat **1 teaspoon oil** in same skillet over medium-high. Add **remaining chopped onions**; cook, stirring occasionally, until golden, 2-3 minutes. Add **spinach**, season to taste, and toss until wilted, about 1 minute. Add **2 tablespoons mascarpone** and **¼ cup of the reserved cooking water**; cook, stirring to melt. Stir in **half of the Parmesan**; season with **pepper**.



6. Finish ravioli & serve

Add **ravioli**, **chicken**, and **1-2 tablespoons of the reserved cooking water** to **creamed spinach**; cook until heated through, turning to coat with **sauce**, about 1 minute.

Spoon **ravioli** into bowls and top with **fresh tomato sauce**, **croutons**, and **remaining Parmesan**. Enjoy!