

# MARLEY SPOON



## Veggie Gluten Free-Ravioli all'Amatriciana

with Mushroom "Bacon" & Parmesan



30-40min



2 Servings

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 and smoked paprika. The sliced mushrooms crisp up in oil that then flavors the rich tomato sauce in which we finish the gluten free-ravioli. Finish 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 <sup>2</sup>
- ¼ oz smoked paprika
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 9 oz gluten free cheese ravioli <sup>1,2</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large saucepan
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 39g, Carbs 64g, Protein 27g



### 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.



### 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.



### 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.



### 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!



### 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**.



### 6. Rate your plate!

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