

# DINNERLY



## Creamy Ravioli with Spinach & Parmesan



20-30min



2 Servings

Move over 2020, we're here for good vibes only in 2021. And this cheesy ravioli coated in a velvety fontina cheese sauce tossed with sautéed spinach and fresh Parm brings just the kind of feel-good energy we're looking for. We've got you covered!

## WHAT WE SEND

- 1 pkg cheese ravioli <sup>1,3,7</sup>
- garlic
- 2 oz shredded fontina <sup>7</sup>
- $\frac{3}{4}$  oz grated Parmesan <sup>7</sup>
- 3 oz bag baby spinach

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- 1 cup milk <sup>7</sup>

## TOOLS

- large saucepan

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 620kcal, Fat 32g, Carbs 42g, Proteins 31g



### 1. Cook ravioli

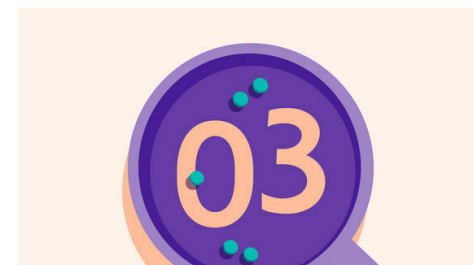
Bring a large saucepan of **salted water** to a boil.

Add **ravioli** to boiling water and cook, stirring gently, until tender, about 4 minutes. Reserve  $\frac{1}{4}$  **cup pasta water**, then drain ravioli and set aside in a separate bowl for step 5.



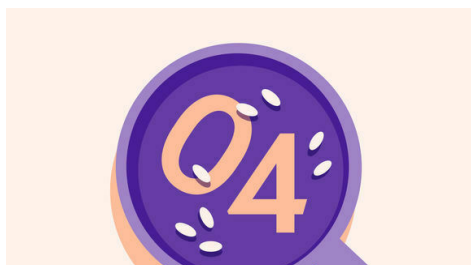
### 2. Make cream sauce

Heat **1 tablespoon oil** in same saucepan over medium. Meanwhile, finely chop **2 teaspoons garlic**. Add **chopped garlic** and **1 tablespoon flour** to saucepan; cook, stirring, until garlic is fragrant and flour is toasted, about 1 minute. Slowly whisk in **1 cup milk** and bring to a simmer. Cook, stirring, until thickened, 2–3 minutes (see our pro tip in step 6!).



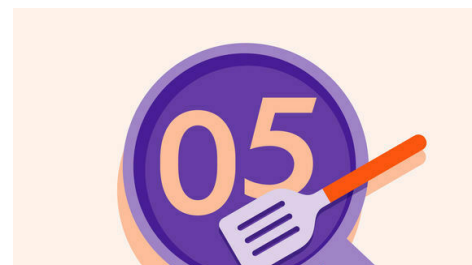
### 3. Stir in cheese

Remove saucepan from heat, then add **fontina** and **half of the Parmesan**, whisking until smooth. Season to taste with **salt** and **pepper**.



### 4. Stir in spinach

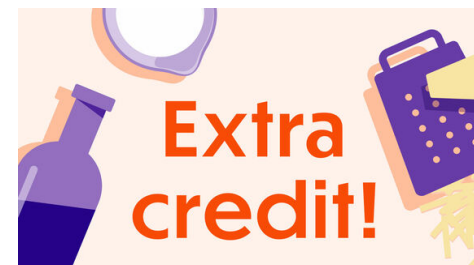
Add **spinach** and **reserved pasta water** to saucepan with **cheese sauce**. Cook, stirring, until spinach is wilted, 1–2 minutes.



### 5. Finish & serve

Add **ravioli** to same saucepan and gently toss to combine.

Serve **creamy ravioli** topped with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!



### 6. Pro tip: roux

The thickening component of most sauces is roux, a mixture of liquid fat—like melted butter, oil, or milk—and flour. In step 3, use a whisk to stir flour into the hot skillet until a golden paste forms. Then slowly whisk in milk, constantly stirring to avoid lumps (sauce should reach the consistency of heavy cream). Remove from heat before adding cheese to avoid curdling and separation.