



## Cheese Ravioli Florentine

with Creamed Spinach



ca. 20min



4 Servings

This dish is a textural paradise! Tender, cheese-filled ravioli (do we really need to say more?) are tossed with creamy spinach and topped with a juicy fresh tomato sauce and crisp croutons. As if that's not awesome enough, dinner can be on the table in practically no time. Once the ravioli are cooked, the meal comes together in minutes, leaving plenty of time to pour a few glasses of chilled w...



## What we send

- baby spinach
- shallot
- tomatoes on the vine

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large saucepan
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 690.0kcal, Fat 35.0g, Proteins 26.0g, Carbs 69.0g



### 1. Prep fresh tomato sauce

Peel and finely chop **shallot**. Remove cores from **tomatoes**, then finely chop. In a small bowl, combine tomatoes, 1 tablespoon of the chopped shallots, **1½ tablespoons oil, a generous pinch of salt, and a few grinds pepper**. Let sit until step 6.



### 4. Wilt spinach

Meanwhile, heat **2 teaspoons oil** in same skillet over medium-high. Add **remaining chopped shallots** and cook, stirring occasionally, until golden, about 1 minute. Add **spinach**, season to taste with **salt and pepper**, and toss until wilted, about 1 minute.



### 2. Make croutons

Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low. Thinly slice **roll**; stack slices and cut into very small cubes. Heat **1 tablespoon oil** in a large 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. Finely grate **Parmesan**.



### 5. Make creamed spinach

Add **all of the cream cheese** and **¼ cup of the pasta water** to the **spinach** and cook, stirring to melt completely. Stir in **half of the Parmesan** and season generously with **pepper**.



### 3. Cook ravioli

Return water to a boil and add **ravioli**. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate ravioli.) Cook, stirring gently, until al dente, 3-4 minutes. Reserve **½ cup pasta water**, then drain ravioli.



### 6. Finish ravioli & serve

Add **ravioli** and **remaining reserved pasta water** to the **creamed spinach** and 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!