



Skillet Cheese Ravioli

with Garlicky Spinach & Broccoli



20-30min



2 Servings

How about a pasta dinner that doesn't require boiling and draining? No unwieldy pasta pot or colander to clean! The ravioli is steamed in the skillet, tossed with creamy mascarpone and nutty Parmesan cheeses, and then broiled to crispy, bubbly perfection. We even snuck in fresh spinach and broccoli, which once coated in cheese, is sure to go down a treat even with the most picky of eaters! Cook...

What we send

- mascarpone ⁷
- ravioli ^{1,3,7}
- baby spinach
- Parmesan ⁷
- garlic
- broccoli crowns

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium 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

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 715kcal, Fat 44g, Carbs 55g, Proteins 25g



1. Prep ingredients

Trim ends from **broccoli**, then cut into ½-inch florets. Peel and finely chop **2 large garlic cloves**. Finely grate **Parmesan**.



2. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **¼ teaspoon salt**, toss to coat in **oil**, and add **¼ cup water**. Cover and cook until water is evaporated and broccoli is crisp-tender, 2-3 minutes.



3. Wilt spinach

Add **garlic** to skillet and cook until fragrant, about 1 minute. Top with **spinach**, cover, and cook over medium heat until slightly wilted, about 1 minute. Transfer vegetables to a bowl and reserve skillet.



4. Steam ravioli

Place **ravioli**, **¼ teaspoon salt**, and **½ cup water** in the same skillet and bring to a boil. Reduce heat to a simmer, cover, and cook until ravioli are tender, about 5 minutes. Preheat broiler with a rack in the top position.



5. Add mascarpone & Parmesan

Add **mascarpone**, and **half of the Parmesan** to skillet, and gently stir to coat; season to taste with **salt** and **pepper**. Remove skillet from heat and gently fold in **broccoli and spinach**.



6. Finish & serve

Top **ravioli** with **remaining Parmesan** and broil on top rack until **cheese** is melted and golden, and **pasta** is charred in spots, 1-3 minutes (watch closely as broilers vary). Serve immediately. Enjoy!