



## Spinach & Artichoke Ravioli

with Crispy Parm and Spinach Salad



20-30min



2 Servings

Making Parmesan crisps, also known as frico, is a simple technique of heating cheese until it is golden and crisp, which adds a delightful crunch and deep toasted flavor.

## What we send

- baby spinach
- garlic
- lemon

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater
- colander
- large nonstick skillet
- large saucepan

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 840.0kcal, Fat 55.0g, Proteins 23.0g, Carbs 63.0g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Cover and keep warm until step 5. Grate **Parmesan** on the large holes of a box grater. Peel and finely chop **1 large garlic clove**. Coarsely chop **half of the spinach** (leave rest whole for step 4).



### 4. Make dressing

Squeeze **2 teaspoons lemon juice** into a medium bowl. Add **1 tablespoon oil** and **a pinch each salt and pepper**, and whisk to combine. Add **whole spinach leaves**, but do not toss.



### 2. Prep Parm & panko

In a small bowl, combine **panko**, **1 tablespoon oil**, and **¼ teaspoon pepper**. Add **Parmesan** and toss to combine. Sprinkle into an a cool, large nonstick skillet, making a 8-inch circle.



### 5. Cook ravioli

Return water to a boil, if necessary. Add **ravioli** and cook until al dente, stirring, about 4 minutes. Reserve **2 tablespoons pasta water**, then drain ravioli. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **garlic** and cook, about 30 seconds. Add **chopped spinach** and cook until wilted, about 1 minute more.



### 3. Make Parm crisp

Place skillet over medium heat and cook until crisp is lightly browned around the edges, 2-4 minutes. Loosen edges with the tip of a knife; using a spatula, flip **Parm crisp**; brown other side, about 1 minute (it's ok if the crisp crumbles a bit). Transfer to a plate; set aside until step 6 (it will harden as it cools). Wipe out skillet. Reserve for step 5.



### 6. Finish & serve

Add **ravioli** and **artichoke pesto** to skillet with spinach; toss to combine. Stir in **reserved pasta water** and cook over medium-high heat just until sauce is thickened, about 1 minute. Season to taste with **salt** and **pepper**. Toss **spinach** with **dressing** and serve alongside **ravioli**. Crumble **Parm crisp** overtop. Enjoy!