



QUICK WEEKNIGHT DINNER: FRESH RAVIOLI

With spinach, mushrooms, butter & parm

Ingredients (for 2-3 good helpings)

- Fresh ravioli (can be found in the refrigerated dairy section near cheese!) – get whatever kind sounds good! There’s vegetarian options and beef options – however many you feel like :D
- 8oz package mushrooms
- 1 medium onion
- A couple cloves of garlic
- Handful of spinach
- 1-2 tbsp olive oil
- ½ tsp salt, pepper, Italian seasonings (start here- add more if needed)
- 2 tbsp butter (omit salt, or salt to taste if you’re using salted butter)
- ¼ cup (at least) fine grated parm (stuff in a can works great in a pinch! 😊)

Things you can add...

- Meat if you want more or the ravioli are vegetarian- Italian sausage, shredded chicken, ground beef or turkey could work
- If you wanted more vegetarian protein, white / cannellini beans would be good!
- Side salad
- Garlic bread

What you need to make this:

- Big skillet with cooking utensil
- Cutting board and knife
- Big pot filled with water (for the ravioli)
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Instructions:

1. Gather all your ingredients and equipment.
2. Preheat the skillet over medium.
3. Get your pot with water over high heat to start to boil for the ravioli.
4. **if using uncooked meat, add to the skillet first to start to cook
5. Slice the mushrooms and add them to the pan with nothing- don’t add oil just yet. Let them cook until they start to leach out water.
6. While the mushrooms cook, dice the onion and mince the garlic.
7. Once the mushrooms have shrunk in size and leached out water, add in olive oil and the onion.

8. Season with salt and pepper – and Italian seasonings if desired, give a good stir and let saute over medium.
9. Check the cook time on your ravioli- fresh ravioli only take about 3-5 minutes to cook! Once you're at this point, drop in the ravioli, set a timer and cook according to directions on the package.
10. Over in the onion and mushroom skillet, add in the garlic and stir- cook about 45 seconds then turn off the heat but keep the pan on the stove.
11. Once the ravioli are done, move them straight from the pot to the skillet with a slotted spoon.
12. Toss in the butter and gently stir.
13. Tear up the spinach or chop up small and toss in, using a tiny bit of the pasta water to wilt the spinach.
14. Add in the parmesan cheese.
15. Immediately serve! Season with any more salt, pepper or cheese to taste.