

Ravioli & Prime Beef Bolognese

with Spinach & Mushrooms

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients*



12 oz USDA Prime Ground Beef



¾ lb Five Cheese Ravioli



4 oz Mushrooms



3 oz Baby Spinach



¼ cup Cream



¼ cup Grated Parmesan Cheese



1 Tbsp Red Wine Vinegar



⅓ cup Mirepoix



1 14-oz can Whole Datterini Tomatoes



¼ tsp Crushed Red Pepper Flakes



1 Tbsp Italian Seasoning¹

WHY WE LOVE THIS DISH

For this comforting dish, you'll make an Italian-style meat sauce (or bolognese, in reference to the city of Bologna where it originated) with earthy mushrooms and sweet datterini tomatoes. To finish, you'll fold in tender ravioli filled with five types of cheese: ricotta, mozzarella, asiago, provolone, and parmesan.



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.



2 Start the bolognese

- In a large, high-sided pan (or pot), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef** and **Italian seasoning**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned.
- Carefully drain off and discard any excess oil.
- Add the **mirepoix** (carefully, as the liquid may splatter), **sliced mushrooms**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the mushrooms are softened and the beef is cooked through.



3 Finish the bolognese

- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any browned bits (or fond), 1 to 2 minutes, or until thoroughly combined.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until the sauce is thickened.
- Turn off the heat.



4 Cook the ravioli

- Meanwhile, add the **ravioli** to the pot of boiling water. Cook 2 to 3 minutes, or until the ravioli float to the top of the pot. Turn off the heat.
- Reserving $\frac{1}{2}$ **cup of the ravioli cooking water**, drain thoroughly.



5 Finish the ravioli & serve your dish

- To the pan of **finished bolognese**, add the **cooked ravioli**, **spinach**, **cream**, and **half the reserved ravioli cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the spinach is wilted and the ravioli is coated (if necessary, gradually add the remaining cooking water to ensure the ravioli is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished ravioli** garnished with the **cheese**. Enjoy!

