

## Spinach & Cheese Ravioli in Alfredo Sauce: A Creamy Italian Classic

For a dinner that feels indulgent but is simple to prepare, this



**TIME**  
**1 min**

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### INGREDIENTS

1 package (16 oz) spinach & cheese ravioli  
(store-bought or homemade)

2 tbsp unsalted butter

2 cloves garlic, minced

1 cup heavy cream

1/2 cup grated Parmesan cheese

1/4 tsp ground nutmeg

Salt and pepper, to taste

2 tbsp chopped fresh parsley (optional, for  
garnish)

Instructions:

**Cook the Ravioli** Bring a large pot of salted water to a boil. Add the ravioli and cook according to package instructions. Drain and set aside.

**Prepare the Alfredo Sauce** In a large skillet, melt the butter over medium heat. Add the minced garlic and sauté until fragrant, about 1 minute.

Stir in the heavy cream and bring to a gentle simmer. Cook for 2-3 minutes, stirring occasionally.

**Incorporate the Parmesan** Gradually whisk in the grated Parmesan cheese, allowing it to melt and thicken the sauce. Add ground nutmeg and season with salt and pepper to taste.

**Combine with Ravioli** Add the cooked ravioli to the skillet and gently toss to coat each piece with the Alfredo sauce.

Serve and Garnish Plate the ravioli and garnish with freshly chopped parsley and extra Parmesan cheese if desired. Serve immediately.

Tips for Perfect Alfredo Ravioli:

Use Fresh Ravioli: Fresh ravioli cooks faster and has a more tender texture, but frozen ravioli works just as well in a pinch.

Add a Protein: For a heartier meal, add grilled chicken, shrimp, or crispy pancetta.

Customize the Sauce: A pinch of red pepper flakes or a splash of white wine can elevate the Alfredo sauce.

Why This Recipe Stands Out:

## DIRECTIONS

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2. Prepare the : Alfredo Sauce In a large skillet, melt the butter over medium heat. Add the minced garlic and sauté until fragrant, about 1 minute.
3. Stir in the heavy cream and bring to a gentle simmer. Cook for 2-3 minutes, stirring occasionally.
4. Incorporate the : Parmesan Gradually whisk in the grated Parmesan cheese, allowing it to melt and thicken the sauce. Add ground nutmeg and season with salt and pepper to taste.
5. Combine with : Ravioli Add the cooked ravioli to the skillet and gently toss to coat each piece with the Alfredo sauce.
6. Serve and : Garnish Plate the ravioli and garnish with freshly chopped parsley and extra Parmesan cheese if desired. Serve immediately.
7. Tips for Perfect Alfredo Ravioli: Use Fresh Ravioli: Fresh ravioli cooks faster and has a more tender texture, but frozen ravioli works just as well in a pinch.
8. Add a : Protein: For a heartier meal, add grilled chicken, shrimp, or crispy pancetta.
9. Customize the : Sauce: A pinch of red pepper flakes or a splash of white wine can elevate the Alfredo sauce.
10. Why This Recipe Stands Out: This dish is a celebration of creamy, cheesy goodness with a hint of spinach for balance. It's quick to prepare, making it perfect for busy weeknights, yet rich and flavorful enough to serve on special occasions.

11. Have you tried this : Spinach & Cheese Ravioli in Alfredo Sauce? Let me know in the comments how it turned out! For more comforting Italian-inspired recipes, visit FB Recipes.

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