

## Creamy Mushroom Ravioli with Spinach: Quick & Easy Weeknight Meal

Creamy Mushroom Ravioli with Spinach: Simple Elegance for Any Night



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

1 (20 oz) package mushroom ravioli (store-bought or homemade)  
2 tablespoons olive oil  
2 tablespoons unsalted butter  
3 cloves garlic, minced  
4 cups fresh spinach  
Salt and black pepper to taste  
... cup grated Parmesan cheese  
Optional: crushed red pepper flakes, fresh lemon zest for garnish

### DIRECTIONS

1. Cook the Ravioli: Bring a large pot of generously salted water to a rolling boil. Carefully add the mushroom ravioli to the boiling water. Cook according to package directions until al dente (usually 5-7 minutes). The ravioli should float to the surface when cooked through. Once cooked, drain the ravioli well and set aside.
2. Prepare the Garlic Butter Sauce: While the ravioli cooks, heat the olive oil and unsalted butter in a large skillet or non-stick pan over medium heat. Once the butter is melted and shimmering, add the minced garlic. Saut  for about 1 minute, stirring constantly, until the garlic is fragrant and lightly golden. Be careful not to let it burn, as burnt garlic can taste bitter.
3. Wilt the Spinach: Add the fresh spinach to the skillet with the garlic butter. Cook for 2-3 minutes, tossing continuously, until the spinach has just wilted and turned vibrant green. Season the spinach lightly with salt and black pepper to taste.
4. Combine and Toss: Gently add the drained, cooked ravioli to the skillet with the garlic butter and spinach mixture. Use tongs or two large spoons to gently toss everything together, ensuring the ravioli is well coated in the flavorful sauce and mixed with the tender spinach. Continue tossing for 1-2 minutes to allow the flavors to meld.
5. Finish and Serve: Remove the skillet from the heat. Sprinkle the grated Parmesan cheese over the ravioli and spinach. Toss once more to distribute the cheese evenly. If desired, garnish with a sprinkle of crushed red pepper flakes for a hint of heat and some fresh

lemon zest for a bright finish. Serve immediately while hot.

## SWAPS & NOTES

of the mushroom ravioli are beautifully complemented by the freshness of the spinach and the aromatic garlic butter.

It's a harmonious dish that feels indulgent without being heavy, and the fact that it comes together in under 20 minutes is pure magic on a busy evening.

It's the kind of dish that brings a smile to my face every time.

**Butter & Oil Blend:** The combination of olive oil and butter adds depth of flavor and helps prevent the butter from burning.

## TIPS FOR SUCCESS

**Salt Your Pasta Water:** Always salt your pasta water generously.

It's your only chance to season the pasta itself, which makes a big difference in the final dish.

**Don't Overcook Ravioli:** Ravioli cooks quickly.

Follow package directions for al dente to ensure they're tender but still have a slight bite.

