

## Creamy Mushroom Ravioli with Spinach and Parmesan Garlic Sauce

Mushroom Ravioli with Spinach in Garlic Cream Sauce



**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 12 oz mushroom ravioli (fresh or frozen)
- 2 tbsp olive oil
- 3 tbsp butter, divided
- 3 garlic cloves, minced
- 8 oz fresh baby spinach
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/4 cup vegetable or chicken broth (optional)
- 1/2 tsp black pepper
- 1/4 tsp nutmeg (optional)
- Salt, to taste
- Red pepper flakes (optional)

### DIRECTIONS

1. Step 1: Cook the Ravioli: Bring a large pot of salted water to a boil.
2. Cook the mushroom ravioli according to the package instructions. Drain and set aside.
3. Step 2: Start the Sauce: In a large skillet, heat:
4. Olive oil
5. 2 tablespoons butter
6. Cook over medium heat until the butter melts.
7. Step 3: Add Garlic: Add the minced garlic and sauté for about 30 seconds, until fragrant.
8. Step 4: Cook the Spinach: Add the fresh spinach and cook for about 2 minutes, stirring until wilted.
9. Step 5: Make the Cream Sauce: Pour in the heavy cream and stir in:
10. Parmesan cheese
11. Black pepper
12. Nutmeg (optional)
13. Allow the sauce to simmer gently until it thickens slightly.
14. Step 6: Adjust Consistency: If the sauce becomes too thick, add a little broth until it reaches your desired texture.
15. Step 7: Add the Ravioli: Add the cooked ravioli to the skillet and gently toss to coat in the sauce.
16. Step 8: Finish with Butter: Stir in the remaining tablespoon of butter for extra richness.
17. Step 9: Garnish and Serve: Serve hot, topped with:
18. Extra : Parmesan cheese
19. Red pepper flakes (optional)

## SWAPS & NOTES

and Substitutions This recipe is flexible and easy to customize.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-mushroom-ravioli-with-spinach-and-parmesan-garlic-sauce/>