



In your box

- 1 oz. Grated Parmesan
- ¼ oz. Parsley
- 1 Zucchini
- 8 oz. Cremini Mushrooms
- ¼ tsp. Red Pepper Flakes
- ½ tsp. Garlic Salt
- 9 oz. Par-Cooked Mozzarella Cheese Ravioli
- 8 fl. oz. Marinara Sauce

Customize It Options

- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

- Olive Oil
- Large Non-Stick Pan, Colander, Medium Pot

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Cheese Ravioli and Mushroom Marinara

with zucchini and parsley

NUTRITION per serving—Calories: 577, Carbohydrates: 52g, Sugar: 19g, Fiber: 7g, Protein: 26g, Sodium: 1788mg, Fat: 29g, Saturated Fat: 13g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **parsley**

Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat with 1 tsp. **olive oil**. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **shrimp**, pat dry. Cook undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **ground beef**, break up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **flank steak**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to ravioli as desired



1. Prepare the Ingredients

- Trim **zucchini** ends, quarter lengthwise, and cut into ½” pieces.
- Quarter **mushrooms**.
- Mince **parsley** (no need to stem).



2. Cook the Ravioli

- Once **water** is boiling, add **ravioli** and cook until al dente, 3-4 minutes.
- Gently, drain ravioli in a colander. *Ravioli is a bit delicate; be careful with it!* Set aside.



3. Start the Vegetables

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until browned, 4-6 minutes.
- Stir in **garlic salt** until combined.



4. Finish the Vegetables

- Add **zucchini** to hot pan and stir occasionally until tender, 3-4 minutes.
- Add **parsley** (reserve a pinch for garnish), **ravioli**, and **marinara**. Bring to a simmer.
- Once simmering, gently stir occasionally until ravioli is warmed through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **Parmesan**, reserved **parsley**, and **red pepper flakes** (to taste). Bon appétit!