



In your box

- 5 oz. Spaghetti
- 2 Garlic Cloves
- 2 oz. Spinach
- ½ cup Italian Breadcrumbs
- 4 oz. Ricotta
- 2 fl. oz. Liquid Egg
- ½ oz. Grated Parmesan Cheese
- 8 fl. oz. Marinara Sauce
- 1 oz. Shredded Asiago Cheese
- 1 Tbsp. Basil Pesto

CONTAINS milk, eggs, wheat, soy



Breadcrumb Ricotta Dumplings

with pesto and Asiago

NUTRITION per serving—Calories: 695, Carbohydrates: 89g, Fat: 26g, Protein: 29g, Sodium: 1574mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ● ○
Intermediate

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Baking Sheet, Colander, Medium Oven-Safe Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Bring a medium pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Cook Pasta and Prepare Ingredients

- Once water is boiling, add **pasta** and cook until al dente, 7-10 minutes.
- Reserve $\frac{1}{2}$ cup **pasta water**.
- Drain pasta in a colander. Set aside.
- While pasta cooks, mince **garlic**.
- Coarsely chop **spinach**.



2

Make the Dumpling Mixture

- Line a plate with paper towels.
- Place a medium oven-safe non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **spinach** and a pinch of **salt** and **pepper** to pan. Stir constantly until beginning to wilt, 1-2 minutes.
- Transfer to towel-lined plate. Blot spinach dry with paper towel.
- Wipe pan clean and reserve.
- In a mixing bowl, combine **breadcrumbs**, **ricotta**, cooked spinach, **liquid egg**, and **Parmesan**.



3

Roast the Dumplings

- Form **dumpling mixture** into ten ping-pong ball-sized dumplings.
- Place dumplings on prepared baking sheet and drizzle with 2 tsp. **olive oil**. Roast until dumplings are firm and lightly browned, 10-12 minutes.
- While dumplings roast, start sauce.



4

Start the Sauce

- Return pan used to wilt spinach to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan and cook until aromatic, 30-60 seconds.
- Add **marinara** and **reserved pasta water** to pan and bring to a simmer.
- Stir occasionally until sauce is slightly thickened, 4-6 minutes.
- Remove from burner.



5

Finish the Dish

- Top **dumplings** with **Asiago**.
- Bake until cheese is melted, 6-8 minutes.
- Plate dish as pictured on front of card, garnishing dumplings with **basil pesto**. Bon appétit!