



In your box

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

Customize It Options

- 4 Beyond Sausage Links
- 10 oz. Steak Strips

*Contains: milk, eggs, wheat

You will need

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



Cheese Ravioli and Mushroom Marinara

with zucchini and parsley

NUTRITION per serving—Calories: 576, Carbohydrates: 53g, Fat: 28g, Protein: 24g, Sodium: 1750mg.

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

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

- 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

- Meat lovers! If using proteins, cook in a large non-stick pan with 1 tsp. **olive oil**. If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Stir occasionally over medium-high heat until no pink remains, 4-6 minutes. If using **Beyond Sausage**, crumble into bite-sized pieces. Cook over medium heat, breaking up sausage, until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* Add to pasta as desired.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

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



2

Cook the Ravioli

- Once **water** is boiling, add **ravioli** and cook until al dente, 3-4 minutes.
- 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 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!