One Pan Ravioli Recipe

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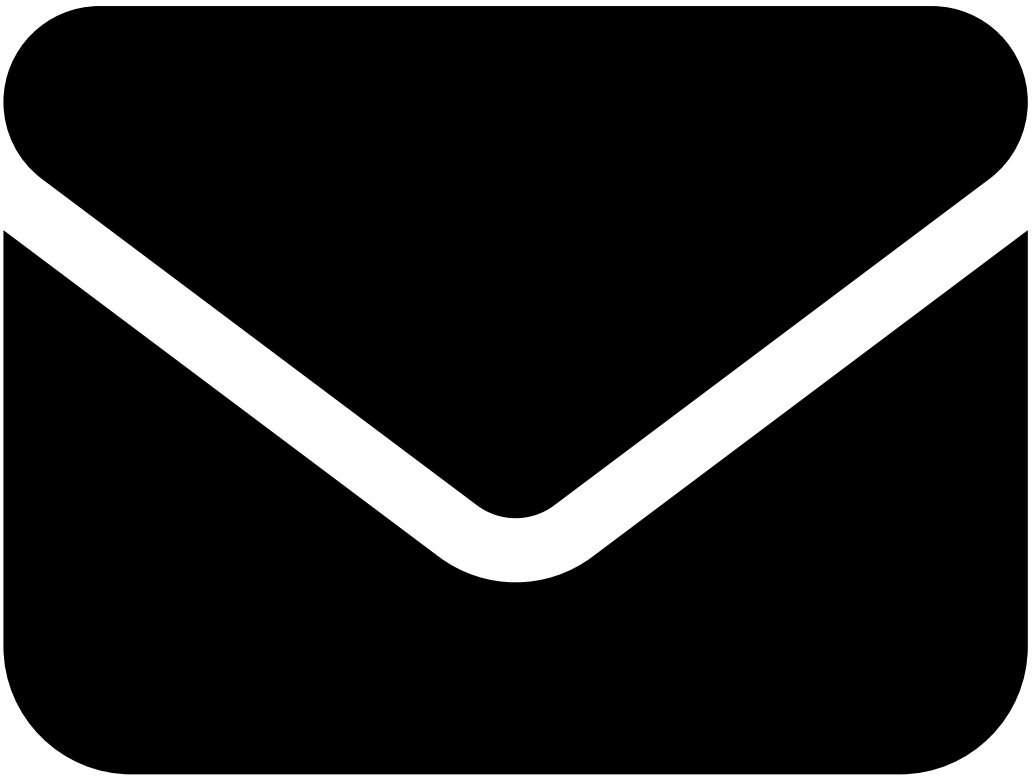




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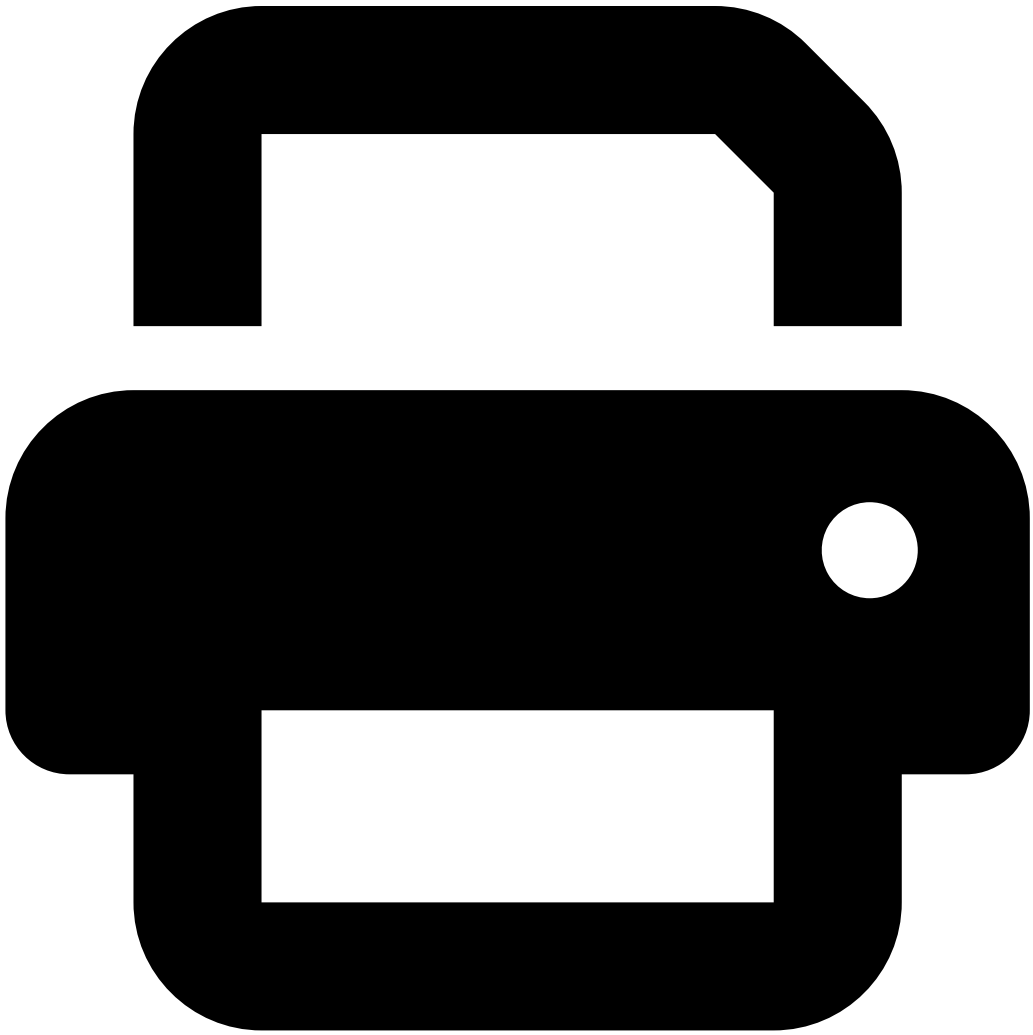

This One Pan Ravioli recipe is so easy when you use store bought ravioli. Sure there’s nothing better than homemade, but if your craving Italian and also want quick and easy, than store bought is the way to go.There are so many varieties and good quality commercial ravioli brands you won’t have have problem finding a brand that fits your lifestyle and taste.
What could be easier than a delicious Italian dinner that comes together in less than 30 minutes? Oh I know what’s even better it’s all made in one pan!!!!

For one pan cooking, there’s one important thing the pan needs to be big and deep enough to hold all the ingredients.

Here is a link to my most used deep saute pan when I use the one pan method.

If you make this recipe please leave me a comment and please don’t forget to tag me on Instagram with your creations. I love hearing from you!!!!

One Pan Ravioli Recipe



Cheese and spinach ravioli simmer in a creamy Parmesan sauce with golden mushrooms, spinach, garlic, and herbs for an easy, comforting one-pan meal.

- 1 package store bought cheese and spinach ravioli
- 2 cups vegetable stock
- 2 cups heavy cream
- 2 cups chopped spinach
- 8 oz sliced cremini mushrooms
- 1 cup grated parmesan cheese
- 2 tbsp butter
- 2 tbsp chopped garlic
- ½ chopped onion
- 2 tbsp chopped Italian parsley
- Salt and pepper to taste

1. In a large saute pan melt the butter over medium heat
2. Saute the onion and garlic until tender and just beginning to brown
3. Add the mushrooms saute until golden salt and pepper now
4. Deglaze the pan with the vegetable stock scraping up the brown bits at the bottom of the pan
5. Add the cream and half of the parmesan cheese simmer covered on low heat until sauce thickens about 10

minutes

6. Add the raviolis and spinach cook 10 minutes longer
7. Sprinkle with additional parmesan and Italian parsley