

Spinach & Artichoke Ravioli Soup

What's better than cream of spinach soup on a chilly night? How about cream of spinach soup with tender spinach & artichoke ravioli. It's a cozy meal that's a snap to make. One pot, thirty minutes and our magic base is all it takes.

30 *Minutes to the Table*

25 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Saucepan

FROM YOUR PANTRY

Olive Oil

Salt & Pepper

Butter (1 Tbsp per serving)

Flour (1 Tbsp per serving)

5 MEEZ CONTAINERS

Ravioli

Artichoke, Herbs & Parmesan

Spinach Cream Base

Spinach

Italian Bread Sticks

Good to Know

Health snapshot per serving – 720 Calories, 21g Protein, 46g Fat, 61g carbs, 27 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Spinach Artichoke Ravioli, Spinach, Artichoke, Parmesan, Onion, Cream, Italian Bread Sticks, Vegetable Stock, Garlic, Chive, Black Pepper.

meez meals

1. Getting Started

Set a large saucepan of water to boil.

2. Cook the Ravioli

Add the **Ravioli** to the boiling water and cook until al dente, about 4 minutes. Drain and set aside until step 3.

3. Make the Soup

Return the now-empty saucepan to the stove over medium heat. Combine the **Artichoke, Herbs & Parmesan** and 2 Tbsp of butter in the pan and stir until the butter is melted.

Continue cooking until the onions soften, about 2 to 3 minutes.

Add 2 Tbsp flour and stir until everything is coated in flour. Cook until the flour starts to brown slightly, about 2 additional minutes.

Add the **Spinach Cream Base** and 1¼ cups of water. Bring to a boil over medium high heat, then reduce the heat to low. Add the **Spinach**, stir, and cover. Simmer until the soup is thick enough to coat the back of a spoon, about 7 to 9 minutes.

4. Put It All Together

Ladle the soup into serving bowls and serve the cooked ravioli on top. Enjoy the **Italian Bread Sticks** dipped into the soup or crumbled over top. Buon Appetito!

The ravioli are fragile, so use a spoon to lift it and be gentle.

Instructions for two servings.

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