

A Sutherland Belle

Cacio E Pepe Ravioli with Mushrooms & Spinach

INGREDIENTS

- 4 tablespoons butter, divided
- 1-pound sliced shitake mushrooms
- 1 large shallot minced
- 4 cloves garlic minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon dried Italian herb seasoning
- 8 ounces [Crème Fraiche](#) (or cream cheese) softened
- 1 1/4 cups heavy whipping cream
- 1/2 cup grated parmesan cheese, divided
- 16 ounces [Trader Joe's Cacio E Pepe Ravioli](#) (or any cheese-filled ravioli of choice)
- 8 ounces frozen [chopped spinach](#), thawed and excess moisture removed with paper towels
- 2 cups mozzarella cheese, shredded
- 2 tablespoons fresh parsley, chopped

INSTRUCTIONS

1. Preheat your oven to 350F and move the rack to the top third of the oven.
2. In a 10" oven-proof cast iron skillet, melt 2 tablespoons of butter. Add mushrooms and sauté over medium-low heat until softened, about 8 to 10 minutes. Transfer to a bowl and set aside.
3. In the same skillet, melt the remaining butter. Add in the shallot and sauté for 2 minutes. Stir in garlic, salt, pepper, and dried Italian herb seasoning and sauté until fragrant, about 1 minute. Stir in the Crème Fraiche, heavy whipping cream, and 1/4 cup of parmesan cheese. Simmer for 5 minutes to let the flavors meld and sauce thicken. Transfer all but 1/2 cup of the sauce to a separate bowl and set aside.
4. To assemble, layer half of the ravioli on top of the sauce. Add half of the spinach, a third of the mushrooms, a third of the mozzarella, and half of the sauce. Repeat layers.
5. Next, add the remaining mozzarella cheese and mushrooms. Then top with the freshly grated parmesan cheese.
6. Cover the dish with aluminum foil and place in the oven. Bake for 20 minutes, remove from the oven and remove the foil. Then return to the oven, uncovered, until cheese is melted, bubbly, and golden, about 10 more minutes. (If you'd like the top to be slightly more browned on top, then place it under the broiler for a minute or two, making sure to watch it closely.)
7. Serve with fresh parsley and parmesan cheese, if desired.