Prep Time	10 minutes
Cook Time	15 minutes
Total Time	25 minutes
Skill Level	Easy
Servings	4
Cuisine	Italian-American
Course	Main Dish

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Ingredients

For the Ravioli:

- 2 (9-ounce / 250 g) packages refrigerated cheese ravioli (or 20 oz frozen cheese ravioli)

- 1 teaspoon salt (for the pasta water)

For the Creamy Tuscan Sauce:

- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 4 cloves garlic, finely minced
- ½ cup sun-dried tomatoes (oil-packed, drained and sliced; or dry-packed and rehydrated)
- 1½ cups heavy cream
- ½ cup whole milk (or additional cream for a richer sauce)
- 1 cup freshly grated Parmesan cheese
- ½ teaspoon Italian seasoning
- ½ teaspoon salt (adjust to taste)
- ¼ teaspoon black pepper

- ¼ teaspoon red pepper flakes (optional, for heat)
- 3 cups fresh baby spinach, loosely packed
- 2 tablespoons chopped fresh basil (plus extra for garnish)

Optional Garnishes:

- Extra grated Parmesan
- Fresh basil leaves
- Cracked black pepper

Equipment

- Large pot (for boiling pasta)
- Large skillet or sauté pan (12-inch)
- Colander

- Wooden spoon or whisk
- Measuring cups and spoons
- Garlic press (optional)

Instructions

Step 1: Boil the Ravioli (Time: 4–6 minutes | Intensity: Medium-High)

Bring a large pot of generously salted water to a rolling boil over high heat. Carefully add the ravioli and cook according to package directions—typically 4–6 minutes for refrigerated ravioli or 6–8 minutes for frozen. Stir gently once or twice to prevent sticking. Reserve ½ cup of pasta water before draining. Drain the ravioli in a colander and set aside. *Tip: Do not overcook—ravioli should be tender but hold their shape.*

Step 2: Sauté the Aromatics (Time: 2–3 minutes | Intensity: Medium)

While the pasta cooks, heat the butter and olive oil in a large skillet over medium heat until the butter melts and begins to foam. Add the minced garlic and sauté for 30–60 seconds until fragrant—do not let it brown. Add the sun-dried tomatoes and cook for 1–2 minutes, stirring, until they soften slightly and release their flavor.

Step 3: Build the Cream Sauce (Time: 3–4 minutes | Intensity: Medium-Low)

Pour in the heavy cream and milk, stirring to combine. Add the Italian seasoning, salt, black pepper, and red pepper flakes (if using). Bring the mixture to a gentle simmer, then reduce the heat to low. Simmer gently for 3–4 minutes, stirring occasionally, until the sauce thickens slightly. Avoid a hard boil, which can cause the cream to separate.

Step 4: Melt in the Parmesan (Time: 2 minutes | Intensity: Low)

Reduce the heat to low and whisk in the grated Parmesan cheese in three additions, stirring until each addition is fully melted and the sauce is smooth and glossy. Taste and adjust seasoning. *Tip: Freshly grated Parmesan melts far more smoothly than pre-shredded cheese, which contains anti-caking agents.*

Step 5: Wilt the Spinach (Time: 2 minutes | Intensity: Low)

Add the baby spinach to the skillet in handfuls, stirring gently until wilted—about 1–2 minutes. Stir in the chopped fresh basil.

Step 6: Combine and Finish (Time: 2 minutes | Intensity: Low)

Add the drained ravioli to the skillet and toss gently to coat in the sauce. If the sauce seems too thick, add reserved pasta water 1 tablespoon at a time until it reaches a silky, coating consistency. Simmer for 1 minute to heat through.

Step 7: Garnish and Serve (Time: 1 minute | Intensity: Low)

Transfer to warm serving plates or a platter. Garnish with extra Parmesan, fresh basil leaves, and a crack of black pepper. Serve immediately.

Timing & Intensity Summary

Step	Time	Intensity
Boil ravioli	4–6 min	Medium-High
Sauté aromatics	2–3 min	Medium
Build cream sauce	3–4 min	Medium-Low
Melt Parmesan	2 min	Low
Wilt spinach	2 min	Low
Combine & finish	2 min	Low
Garnish & serve	1 min	Low
Total	~25 min	Easy

Nutrition Information (Per Serving, Estimated)

Based on 4 servings. Values are approximate and will vary by brand of ingredients.

Nutrient	Amount
Calories	~720 kcal
Total Fat	~48 g
Saturated Fat	~26 g
Cholesterol	~155 mg
Sodium	~980 mg
Total Carbohydrates	~48 g
Dietary Fiber	~4 g
Total Sugars	~6 g
Protein	~24 g
Calcium	~35% DV
Iron	~15% DV