



Kitchen Cheat Sheet: Alfredo Ravioli with Chicken

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Tips and Extras

- Alfredo chicken ravioli can be made in a 13x9-inch pan and baked if you prefer. Bake for 20 minutes at 375F or until heated through.
- Cream cheese is normally not in Alfredo sauce. I've added it to this chicken ravioli bake to add creaminess but also the allow for it to be warmed up. A good Alfredo sauce tends to separate if you warm it back up. You can leave it out if you are using a jarred sauce.
- If you use fresh ravioli rather than frozen it takes just about 3 minutes to cook – a real time saver!
- I like to sprinkle Mozzarella cheese over the top of the finished Alfredo chicken and ravioli skillet dinner and run it under the broiler for a few minutes just to give the top a cheesy, golden brown crust.
- Use shredded rotisserie chicken to speed things up even more.

Storage

Refrigerator:

Let leftovers cool to room temp, then store in an airtight container in the fridge. They'll keep for up to 4 days, but honestly, they probably won't last that long.

Reheating:

Warm gently on the stovetop over low heat or zap it in the microwave in 30-second bursts. Stir in a splash of milk or cream if the sauce thickens up too much—Alfredo likes to be pampered.

Freezer:

If you've used the commercial Alfredo sauce you can freeze it with minimal separation. Put in an airtight container and freeze for up to 3 months. Defrost in the refrigerator overnight for best results.

Pro Tip:

Hide the leftovers in a spinach container in the back of the fridge. The kids won't touch it, and you'll get one peaceful lunch tomorrow. Maybe.

FAQs

Do I have to cook the ravioli first?

If you're using frozen ravioli, yes—boil it first. If it's fresh, it can simmer right in the sauce. One less pot to wash = winning.

Can I make this ahead of time?

Yes, but it's best fresh. If you're prepping ahead, assemble everything except the spinach and store in the fridge. Reheat gently and stir in the spinach just before serving.

What if I don't like mushrooms?

Skip 'em. Sub in sun-dried tomatoes, zucchini, or just leave them out and let the cheese shine.

Can I make this vegetarian?

Absolutely. Leave out the chicken and bulk it up with extra spinach or sautéed veggies. Or use plant-based “chicken” if you roll that way.

No waste: creative ways to repurpose leftovers

Leftovers? Add half milk and half chicken broth - enough to make a creamy soup! If you love that idea you'll need to try this easy [ravioli soup recipe](#).

Variations

➤ **Swap the ravioli:**

Use cheese tortellini, spinach ravioli, or even mushroom-stuffed pasta—whatever you've got hiding in the freezer.

➤ **Try different proteins:**

No cooked chicken on hand? Rotisserie chicken, diced ham, cooked Italian sausage, or even shrimp all work beautifully.

➤ **Go vegetarian:**

Skip the meat and double the mushrooms, add broccoli florets, or toss in some sun-dried tomatoes for a meatless option that still brings the flavor.

➤ **Add some spice:**

Stir in a pinch of crushed red pepper flakes or a dash of Cajun seasoning to give it a little kick. Bonus points if your mother-in-law can't handle it.

➤ **Bake it up:**

Pour everything into a 13x9 dish, top with shredded mozzarella or Parmesan, and bake at 375°F for 20 minutes for a cheesy baked version that feels way fancier than it is.

➤ **Lighten it (sort of):**

Use a light Alfredo or make your own with half-and-half instead of heavy cream. Add extra spinach and call it “healthy”—we won't tell.