MARLEY SPOON



Brown Butter Lobster Ravioli

with Spinach, Apple & Walnut Salad

) ca. 20min 🛛 📈 2 Servings

A quick brown butter sauce, although humble in its simplicity, is perhaps one of the most elegant ways to top lobster ravioli. The process of browning butter creates a rich nuttiness that should make your taste buds pretty happy. We've infused ours with fresh rosemary, for a little something extra in the flavor department. The baby spinach salad on the side is an ode to autumn, with crisp apple slices and toasted walnuts.

What we send

- ³/₄ oz Parmesan ²
- ¹/₄ oz fresh rosemary
- 1 oz walnuts ⁴
- 1 pkt balsamic vinaigrette
- 1 Pink Lady apple
- 9 oz lobster ravioli ^{1,2,3,5}
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- butter²

Tools

- vegetable peeler
- medium pot
- medium skillet
- colander

Allergens

Egg (1), Milk (2), Shellfish (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 42g, Carbs 67g, Protein 21g

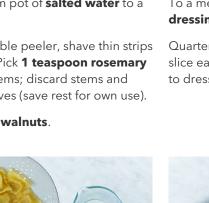


1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Using a vegetable peeler, shave thin strips of Parmesan. Pick 1 teaspoon rosemary leaves from stems: discard stems and finely chop leaves (save rest for own use).

Coarsely chop walnuts.





2. Macerate apples

To a medium bowl, add **balsamic** dressing

Quarter **apple**, remove core, and thinly slice each quarter crosswise. Add apples to dressing, tossing to coat.



3. Toast walnuts

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add chopped walnuts and toast, stirring, until golden brown and fragrant, 2-3 minutes (watch closely).

Transfer to the bowl with **apples**. Wipe out skillet and reserve for step 5.



4. Boil ravioli

Add **ravioli** to boiling water. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate ravioli.) Cook, stirring gently, until al dente, about 4 minutes.

Reserve ¹/₃ cup pasta water, then drain ravioli.



5. Make brown butter

Heat 3 tablespoons butter and chopped rosemary leaves in reserved skillet over medium-high, stirring often. Cook until dark golden flecks appear and the butter smells nutty and toasty, 2-4 minutes (watch closely as it can guickly go from brown to burnt).

Remove skillet from heat and swirl in reserved ¹/₃ cup pasta water.



6. Finish pasta & serve

Add ravioli to brown butter sauce. Cook over medium-high heat, gently tossing ravioli in sauce, until sauce is slightly thickened and coats pasta, about 2 minutes. Add **spinach** and **shaved** Parmesan to bowl with apples and walnuts, tossing to combine. Season to taste with **salt** and **pepper**.

Serve brown butter ravioli with salad alongside. Enjoy!