



Fast! Spinach-Ricotta Ravioli

with Asparagus & Walnut Gremolata



ca. 20min



2 Servings

Spinach-ricotta stuffed ravioli might be our favorite way to sneak more veggies onto our plates. But for this bright dish, we don't skimp on the green! We use rich, pre-made basil pesto as a quick sauce for the stuffed cheesy pasta and add crisp, sautéed asparagus into the mix. Toasted walnuts, crushed red pepper, and lemon zest come together to create a fresh, crunchy topping with just the right amount of heat.

What we send

- garlic
- 1 oz walnuts ¹⁵
- 1 lemon
- 1 pkt crushed red pepper
- ½ lb asparagus
- 9 oz pkg spinach ricotta ravioli ^{1,3,7}
- 4 oz basil pesto ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- microplane or grater
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 46g, Carbs 49g, Protein 22g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Coarsely chop **walnuts**. Finely grate **½ teaspoon lemon zest** into a small bowl; add **¼ teaspoon of the garlic** and a **pinch of crushed red pepper** (more or less, depending on heat preference). Cut **lemon** into wedges. Trim and discard tough bottom ends from **asparagus**, then cut into 1-inch pieces.



4. Sauté asparagus

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **asparagus** and season with **salt** and **pepper**. Cook, stirring occasionally, until just crisp-tender, 2-3 minutes. Add **remaining garlic** and cook, stirring, until fragrant, about 30 seconds.



2. Make gremolata

Heat **1 teaspoon oil** in a medium skillet over medium. Add **walnuts** and cook, stirring, until fragrant and lightly toasted, 2-3 minutes (watch closely). Transfer to bowl with **garlic-lemon zest mixture** and stir to combine. Season with a **pinch each of salt and pepper**. Wipe out skillet and reserve for step 4.



5. Finish ravioli

Add **ravioli**, **reserved cooking water**, and **pesto** to skillet with **asparagus**. Cook, stirring gently, until ravioli is warm and coated in pesto, about 2 minutes. Season to taste with **salt** and **pepper**.

Transfer **ravioli**, **asparagus**, and **sauce** to shallow bowls. Top with **walnut gremolata**. Serve with **lemon wedges** on the side for squeezing over top, if desired.



3. Cook ravioli

Add **ravioli** to pot with boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes. Reserve **¼ cup cooking water**, then drain ravioli.



6. Serve

Enjoy!