

DINNERLY



Asparagus-Gruyère Ravioli & Broccoli with Black Pepper-Parmesan Cream Sauce



ca. 20min



2 Servings

You (and the whole fam) will be looking forward to Meatless Monday. Asparagus-gruyère ravioli are already great on their own, but a creamy, peppery sauce gives them restaurant-worthy status. And who could forget tender, roasted broccoli? Not us. We've got you covered!

WHAT WE SEND

- 2 (¾ oz) Parmesan ¹
- ½ lb broccoli
- 9 oz asparagus-gruyère ravioli ^{3,1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- ½ cup milk ¹

TOOLS

- large pot
- microplane or grater
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

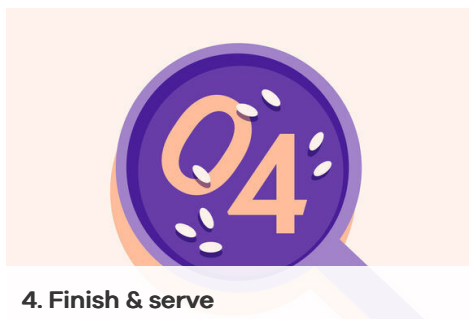
Calories 620kcal, Fat 37g, Carbs 49g, Protein 27g



1. Boil pasta

Preheat broiler with a rack in the upper third.

Bring a large pot of **salted water** to a boil over high heat. Add **ravioli** (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; reserve pot for step 3.



4. Finish & serve

To pot with **Parmesan sauce**, add **ravioli**; toss gently until warmed through and coated in sauce.

Serve **asparagus gruyère ravioli** with **broccoli** alongside. Garnish with **a few grinds of pepper**. Enjoy!



2. Broil broccoli

While **ravioli** cook, finely grate **all of the Parmesan**.

Trim end from **broccoli**; cut into 1-inch florets. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Broil on upper oven rack until charred and softened, flipping halfway through cooking time, 7–9 minutes (watch closely).



5. ...

What were you expecting, more steps?



3. Make Parmesan sauce

Heat **1 tablespoon butter** and **1½ teaspoons flour** in reserved pot over medium-high, stirring occasionally until combined, 30 seconds. Reduce heat to medium; whisk in **½ cup milk** and **reserved cooking water**. Bring to a simmer, whisking constantly, and cook until thickened. Whisk in **Parmesan** and **¼ teaspoon pepper** until melted, about 30 seconds.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!