

DINNERLY



Fast! Lemon-Herb & Burrata Ravioli

with Prosciutto, Mint & Peas



2 Servings

WHAT WE SEND

- 3 oz mascarpone ⁷
- 2 oz prosciutto
- ¼ oz fresh mint
- ^{1,3,7}
- 5 oz peas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

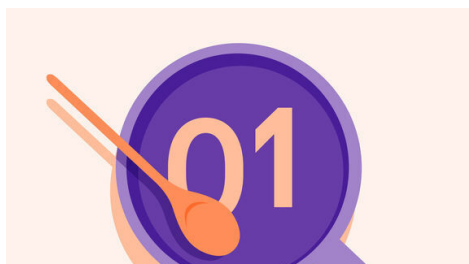
- large nonstick skillet

ALLERGENS

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

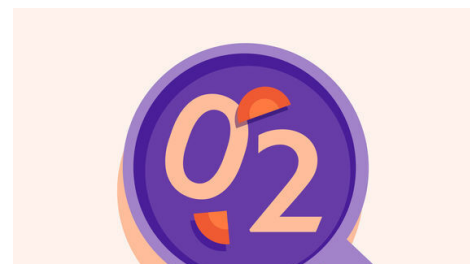
NUTRITION PER SERVING

Calories 0kcal



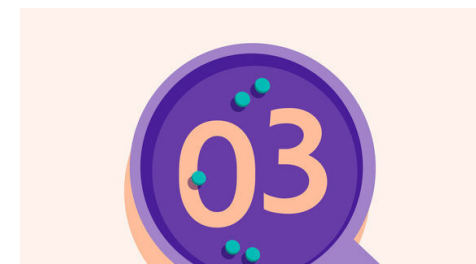
1. Season mascarpone

In a medium bowl, combine mascarpone and ¼ cup water, whisking until smooth (it's okay if there are a few lumps). Season with pepper.



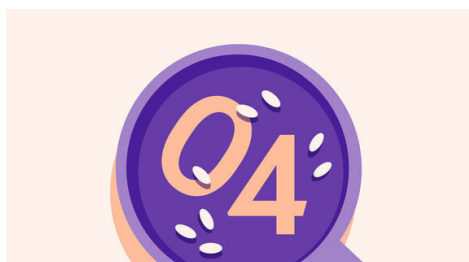
2. Pan-fry prosciutto

Heat 1 teaspoon oil in a large nonstick skillet over medium-high. Add half of the prosciutto in an even layer and cook until fragrant and browned in spots, about 2 minutes, flipping halfway. Transfer to a paper towel-lined plate. Return skillet to stovetop.



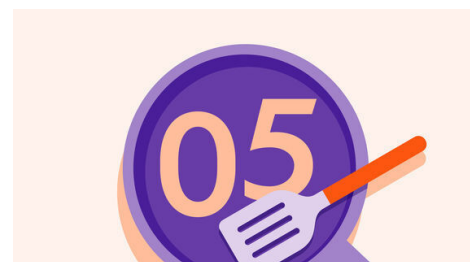
3. Prep mint

While prosciutto browns, pick mint leaves from stems; discard stems.



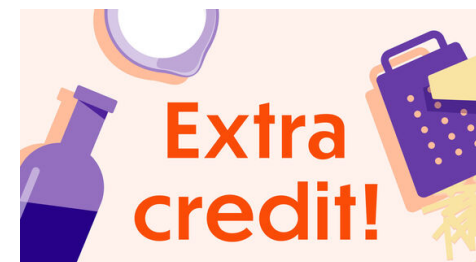
4. Cook ravioli & peas

Heat 1 tablespoon oil in same skillet over medium-high. Add ravioli in a nearly even layer; cook, without stirring, until golden-brown on the bottom, 1–2 minutes. Add peas and ½ cup water, then immediately cover. Cook until ravioli is tender and peas are warmed, about 5 minutes. (If water evaporates before ravioli is tender, add 2 tablespoons water at a time, as needed.)



5. Tear prosciutto & mint

Tear prosciutto and mint into bite-sized pieces.



6. Finish & serve

Add seasoned mascarpone and half each of the prosciutto and mint to skillet with ravioli and peas. Cook over medium-high heat, stirring, until combined and ravioli is coated in sauce, about 30 seconds. Garnish with remaining prosciutto and mint. Enjoy!