

# DINNERLY



## Butternut Squash Ravioli with Pesto & Spinach Salad with Toasted Walnuts



ca. 20min



2 Servings

This is giving upscale Little Italy vibes, without the hefty bill. Creamy butternut squash ravioli combines with pesto for a herbaceous kick of flavor. Toasted walnuts add a touch of texture and elegance to a classic spinach salad with cranberries and a tangy Dijon dressing. Pair this with a crisp white wine and savor a restaurant worthy meal from the comfort of your home. We've got you covered!

## WHAT WE SEND

- 1 oz walnuts <sup>15</sup>
- 2 pkts Dijon mustard
- 9 oz butternut squash ravioli <sup>1,3,7</sup>
- 2 oz basil pesto <sup>7</sup>
- 5 oz baby spinach
- 1 oz dried cranberries

## WHAT YOU NEED

- kosher salt & ground pepper
- balsamic (or white wine vinegar) <sup>17</sup>
- sugar
- olive oil

## TOOLS

- large saucepan
- small skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

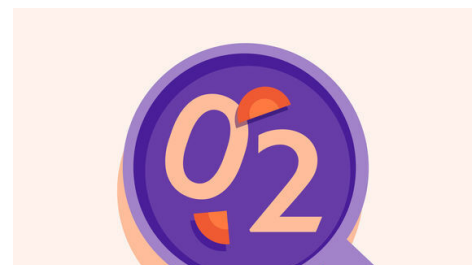
Calories 720kcal, Fat 44g, Carbs 63g, Protein 18g



### 1. Toast walnuts

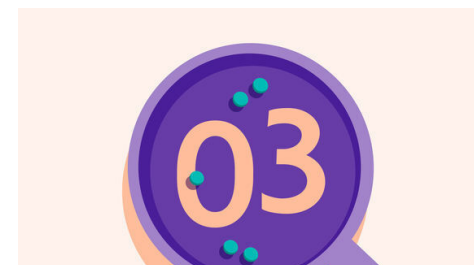
Bring a large saucepan of **salted water** to a boil.

Place **walnuts** in a small skillet. Cook over medium-high heat, stirring frequently, until golden brown in spots and fragrant, 2–3 minutes. Transfer to a cutting board and coarsely chop.



### 2. Make dressing

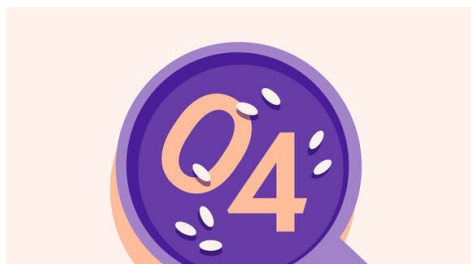
In a large bowl, whisk together **mustard**, **1 tablespoon vinegar** and **½ teaspoon sugar**. Gradually whisk in **3 tablespoons oil** until opaque and fully combined; season to taste with **salt** and **pepper**.



### 3. Cook pasta

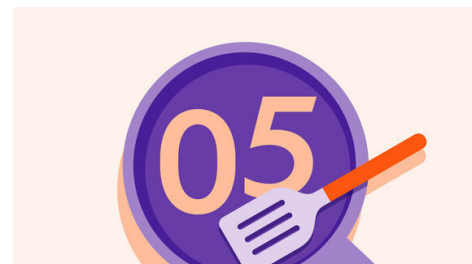
Add **ravioli** to saucepan with boiling **water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes.

Reserve **¼ cup cooking water**; drain pasta.



### 4. Add pesto

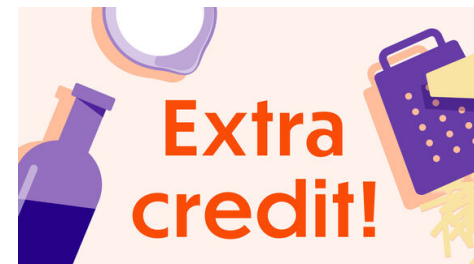
In a second large bowl, add **pasta**, **pesto**, and **2 tablespoons reserved cooking water**. Mix well, adding more cooking water as needed to reach desired sauce consistency. Season to taste with **salt** and **pepper**.



### 5. Finish & serve

Add **spinach**, **cranberries**, and **walnuts** to bowl with **dressing**. Mix well to coat; season to taste with **salt** and **pepper**.

Serve **salad** alongside **ravioli**. Enjoy!



### 6. Check us out!

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