

# DINNERLY



## Brown Butter Gluten-Free Cheese Ravioli

with Balsamic Arugula Salad



20-30min



2 Servings

Savory, buttery, garlicky, nutty—we could go on, but we ran out of y's. Who knew you could stuff so much flavor into ravioli? We did, which is why we're bringing you gluten-free cheese ravioli tossed in brown butter and topped with crispy garlic, walnuts, Parm, and spinach. We've got you covered!

## WHAT WE SEND

- 1 oz walnuts <sup>15</sup>
- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- 5 oz baby spinach
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 1 pkt crushed red pepper

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter <sup>7</sup>

## TOOLS

- medium pot
- medium skillet

## ALLERGENS

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 710kcal, Fat 51g, Carbs 46g, Protein 22g



### 1. Prep ingredients

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

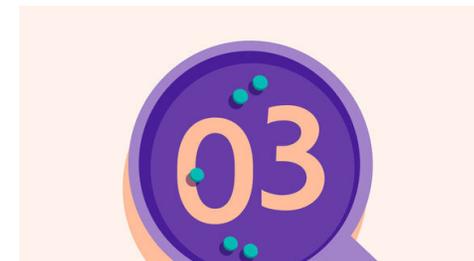
Thinly slice **2 garlic cloves**. Coarsely chop **walnuts**.



### 2. Toast walnuts & garlic

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **walnuts** and **sliced garlic**; cook, stirring, until just golden and fragrant, 2–3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate and season with **salt** and **pepper**; set aside until ready to serve.

Discard any remaining oil; wipe out skillet and reserve for step 4.



### 3. Cook ravioli

Add **ravioli** to pot with boiling **salted 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  $\frac{1}{2}$  **cup cooking water**, then carefully drain ravioli.



### 4. Brown butter

Heat **2 tablespoons butter** in reserved skillet over medium-high, swirling skillet to melt. As butter browns, dark golden flecks will appear and butter will smell nutty and toasty, 2–4 minutes (watch closely). Add **ravioli** and **reserved cooking water**; simmer, stirring gently, until sauce slightly thickens and coats pasta, about 4 minutes.



### 5. Finish & serve

Add **spinach** to skillet with **ravioli**; cover to let wilt, 1–2 minutes. Uncover, add **half of the Parmesan**, and gently stir to combine.

Serve **brown butter ravioli** with **crispy walnuts and garlic**, **remaining Parmesan**, and **red pepper flakes** sprinkled over top. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.