



Tomato & Brown Butter Spinach-Ricotta Ravioli

with Arugula Salad



ca. 20min



2 Servings

Brown butter is the stuff of dreams! The milk solids in the melted butter become golden-brown and take on a nutty flavor that is delicious enough to stand alone as its own sauce, but here, we've incorporated it into a tomato sauce. It adds a velvety richness that really ups the ante on weeknight dinner. Just be careful, as butter goes from brown (which you want) to black (which you don't!) very quickly!

What we send

- garlic
- 14½ oz whole peeled tomatoes
- 2 (¾ oz) Parmesan ⁷
- 9 oz spinach ricotta ravioli ^{1,3,7}
- 5 oz arugula
- 2 oz basil pesto ⁷

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or balsamic vinegar)
- butter ⁷

Tools

- medium saucepan
- microplane or grater
- medium 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 790kcal, Fat 52g, Carbs 55g, Protein 25g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Cover and keep warm until step 4.

Coarsely chop **1 teaspoon garlic**. Use kitchen shears to cut **tomatoes** in the can until finely chopped.

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**; set aside until step 6. Finely grate **Parmesan**, if necessary.



4. Boil ravioli

Return water to a boil.

Add **ravioli** to 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.



2. Brown butter

Melt **1 tablespoon butter** in a medium skillet over medium-high, stirring often. As butter browns, dark golden flecks will appear and the butter will smell nutty and toasty, 2-4 minutes (watch closely).

Once browned, immediately remove from heat and pour into a small heatproof bowl, being sure to scrape all the browned flecks from bottom of skillet.



5. Toss ravioli

Add **ravioli** to skillet with **sauce** over medium heat. Add **half of the Parmesan** in large pinches, stirring to avoid clumping; gently toss to coat.

Add **2-4 tablespoons of the reserved cooking water**, if sauce seems too thick.



3. Make sauce

Heat **1 tablespoon oil** and **chopped garlic** in same skillet over medium-high, stirring, until garlic is sizzling and fragrant, about 1 minute. Add **tomatoes**, **½ teaspoon salt**, and **several grinds of pepper**. Reduce heat to medium, and simmer until sauce is thickened, 5-8 minutes.



6. Dress salad & serve

Add **arugula** to the bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**.

Spoon **ravioli and sauce** into bowls and drizzle **brown butter** over top. Garnish with **pesto** and **remaining Parmesan**. Serve **ravioli** with **salad** alongside. Enjoy!