

DINNERLY



Lemon Burrata Ravioli with Zucchini,
Olives and Toasted Breadcrumbs



30min



2 Servings

WHAT WE SEND

- 9 oz lemon-herb burrata ravioli ^{1,3,7}
- 1 lemon
- 1 oz panko ¹
- 1 zucchini
- $\frac{3}{4}$ oz Parmesan ⁷
- 1 pkt crushed red pepper
- 1 oz Castelvetrano olives

WHAT YOU NEED

- garlic
- olive oil

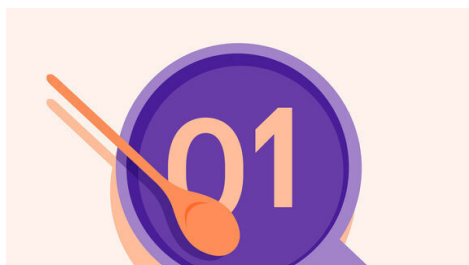
TOOLS

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. Prep Ingredients

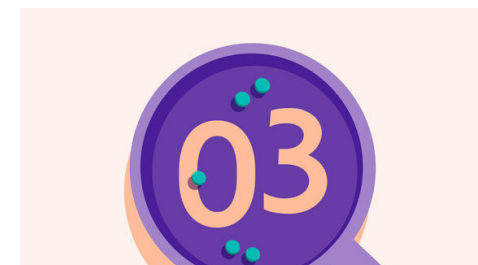
Bring a large saucepan of salted water to a boil.

Zest and juice half of the lemon (save rest for own use). Finely chop 2 large cloves of garlic. Coarsely chop olives. Halve zucchini lengthwise, then cut into 1/2-inch thick half-moons.



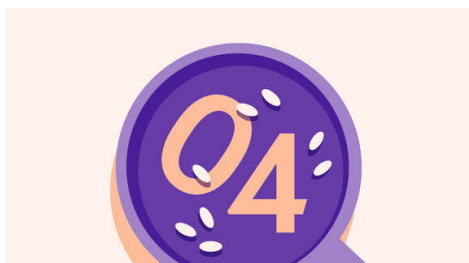
2. Toast Breadcrumbs

In a medium nonstick skillet, heat 1 tablespoon of oil over medium-high. Add breadcrumbs and a pinch of salt and cook, stirring constantly until golden brown, about 2 minutes. Transfer to a bowl and toss with half of the lemon zest and 2 tablespoons parmesan. Wipe out skillet.



3. Cook Zucchini

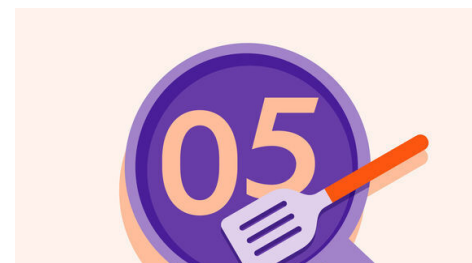
In same skillet, heat 1 tablespoon oil over medium-high. Add zucchini in a single layer. Season with salt and pepper and cook until browned and tender, 2–4 minutes per side. Transfer to a plate. Reserve skillet.



4. Cook Ravioli

Add ravioli to boiling water. Reduce heat and simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve $\frac{1}{2}$ cup pasta water. Drain ravioli.

In reserved skillet, heat 2 tablespoons oil over medium. Add garlic and cook, until softened, about 1 minute. Add olives and $\frac{1}{2}$ teaspoon red pepper flakes and cook for another 30 seconds.



5. Finish & Serve

Add ravioli, 3 tablespoons cooking water, 1 teaspoon lemon juice, remaining lemon zest, and zucchini and toss to coat in oil mixture. Add more pasta water, 1 tablespoon at a time to loosen sauce as needed. Season to taste with salt and pepper, and add more lemon juice if desired. Transfer ravioli to bowls and top with toasted breadcrumbs and grated parm.



6.