

MARLEY SPOON



Fast! Gluten Free-Cheese Ravioli

with Asparagus & Walnut Gremolata



ca. 20min



2 Servings

Spinach stuffed ravioli might be our favorite way to sneak more veggies onto our plates. But for this bright dish, we don't skimp on the green! We use rich, pre-made basil pesto as a quick sauce for the stuffed cheesy pasta and add crisp, sautéed asparagus into the mix. Toasted walnuts, crushed red pepper, and lemon zest come together to create a fresh, crunchy topping with just the right amount of heat.

What we send

- garlic
- 1 oz walnuts ¹⁵
- 1 lemon
- 1 pkt crushed red pepper
- ½ lb asparagus
- 9 oz gluten free cheese ravioli ^{3,7}
- 4 oz basil pesto ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- microplane or grater
- 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 630kcal, Fat 46g, Carbs 40g, Protein 21g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Coarsely chop **walnuts**. Finely grate **½ teaspoon lemon zest** into a small bowl; add **¼ teaspoon of the garlic** and a **pinch of crushed red pepper** (more or less, depending on heat preference). Cut **lemon** into wedges. Trim and discard tough bottom ends from **asparagus**, then cut into 1-inch pieces.



4. Sauté asparagus

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **asparagus** and season with **salt** and **pepper**. Cook, stirring occasionally, until just crisp-tender, 2-3 minutes. Add **remaining garlic** and cook, stirring, until fragrant, about 30 seconds.



2. Make gremolata

Heat **1 teaspoon oil** in a medium skillet over medium. Add **walnuts** and cook, stirring, until fragrant and lightly toasted, 2-3 minutes (watch closely). Transfer to bowl with **garlic-lemon zest mixture** and stir to combine. Season with a **pinch each of salt and pepper**. Wipe out skillet and reserve for step 4.



5. Finish ravioli

Add **ravioli**, **reserved cooking water**, and **pesto** to skillet with **asparagus**. Cook, stirring gently, until ravioli is warm and coated in pesto, about 2 minutes. Season to taste with **salt** and **pepper**.

Transfer **ravioli**, **asparagus**, and **sauce** to shallow bowls. Top with **walnut gremolata**. Serve with **lemon wedges** on the side for squeezing over top, if desired.



3. Cook ravioli

Add **ravioli** to pot with 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.



6. Serve

Enjoy!