

DINNERLY



No Chop! Brown Butter Gluten Free-Ravioli

with Corn, Pesto & Parm



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this brown butter gluten free ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the corn and ravioli, make a brown butter sauce, and top with grated Parm and basil pesto. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 5 oz corn
- 9 oz gluten free cheese ravioli ^{3,7}
- 2 oz basil pesto ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large saucepan
- microplane or grater
- medium skillet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

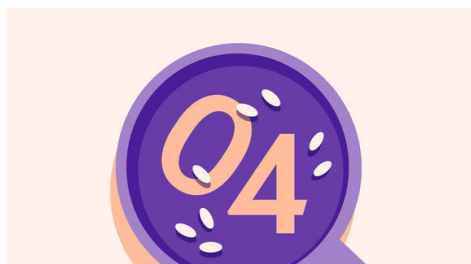
Calories 650kcal, Fat 41g, Carbs 54g, Protein 22g



1. Cook corn

Bring a large saucepan of **salted water** to a boil over high. Finely grate **Parmesan**, if necessary.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and **a pinch of salt**; cook, stirring occasionally, until browned in spots, about 3 minutes. Transfer to a bowl and set aside until step 4. Wipe out skillet.



4. Finish & serve

Add **ravioli** and **corn** to skillet with **brown butter**. Cook over medium-high heat until sauce thickens and coats pasta, about 2 minutes. Remove skillet from heat and season to taste with **salt** and **pepper**.

Top **brown butter** and corn ravioli with **grated Parmesan** and **a drizzle of basil pesto**. Enjoy!



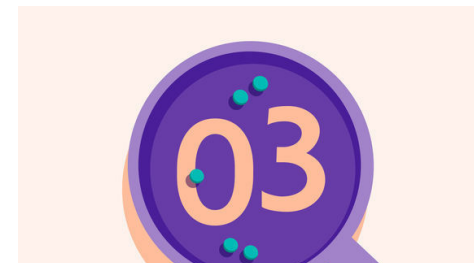
2. Cook ravioli

Add **ravioli** to saucepan 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, 2–3 minutes. Reserve **½ cup pasta water**, then drain ravioli.



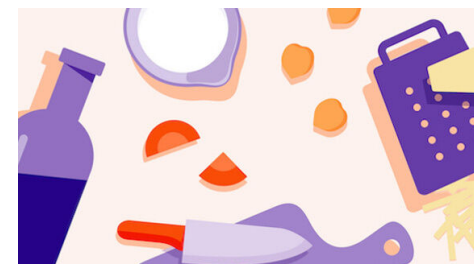
5. ...

What were you expecting, more steps?



3. Brown butter

Melt **2 tablespoons butter** in same skillet over medium-high heat. Cook, swirling often, until dark golden flecks appear and butter smells nutty and toasty, 2–4 minutes (watch closely as it can burn easily). Remove skillet from heat and slowly swirl in **reserved pasta water** (careful, it may splatter).



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!