



Asparagus-Gruyère Ravioli & Mint Pea Pesto

with Balsamic Romaine Salad



20-30min



2 Servings

Cancel your dinner reservation because the fanciest meal in town is in your own kitchen! Pillowy asparagus-gruyère ravioli rest beneath a dreamy homemade sauce of puréed peas, lemon zest and juice, ricotta, and mint. We finish the creamy mint pea pesto and ravioli with more peas, Parmesan, and chopped mint. A simple romaine salad with balsamic vinaigrette cuts the richness of this chef's kiss worthy pasta.

What we send

- 2½ oz peas
- garlic
- ¼ oz fresh mint
- 1 lemon
- 1 romaine heart
- ¾ oz Parmesan ³
- 4 oz ricotta ³
- 9 oz pkg asparagus-gruyère ravioli ^{1,2,3}
- 1 pkt balsamic vinaigrette

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microwave
- microplane or grater
- food processor or blender

Allergens

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 32g, Carbs 52g, Protein 25g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Microwave **peas** in a small bowl covered on high for 3 minutes. Uncover and let cool.

Finely chop **1 teaspoon garlic**. Roughly chop **mint leaves**. Zest **half of the lemon**; squeeze **½ tablespoon juice**. Cut remainder into wedges. Slice **romaine** crosswise into ½ inch strips. Finely grate **Parmesan**, if necessary.



4. Finish & serve

Return **ravioli** to saucepan off heat. Add **pesto**, **reserved peas**, and **2 tablespoons cooking water**, tossing gently to coat. Add more cooking water, 1 tablespoon at a time, to thin sauce if desired. Toss **romaine** with **balsamic vinaigrette**.

Serve **ravioli** topped with **remaining Parmesan** and **chopped mint** sprinkled on top, with **salad** and **lemon wedges** alongside. Enjoy!



2. Make mint pea pesto

In a food processor or blender, add **all but 1 tablespoon cooled peas, lemon juice and zest, chopped garlic, half of the ricotta (save rest for own use), half of the mint, ¾ of the Parmesan, ½ teaspoon salt, and a few grinds of pepper**. Pulse until mostly pureed. With food processor running, drizzle in **2 tablespoons oil**, processing until smooth. Season with **salt** and **pepper**.



3. Cook ravioli

Add **ravioli** to boiling water (if stuck together, gently pull apart, only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes.

Reserve **½ cup cooking water** and drain.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!