



Asparagus-Gruyère Ravioli & Lemony Ricotta

with Peas & Shaved Asparagus Salad



20-30min



2 Servings

Don't feel guilty for digging in to a dish that's (almost) too pretty to eat. Beautifully striped asparagus-gruyère ravioli mingles with plump peas and creamy dollops of lemony ricotta. A rich yet simple pan sauce of butter, lemon juice, and Parmesan drapes around each tender morsel. And finally, a light, bright salad of shaved asparagus sits atop this vibrant and flavorful pasta.

What we send

- ½ lb asparagus
- ¾ oz Parmesan ⁷
- 1 lemon
- ¼ oz fresh mint
- 4 oz ricotta ⁷
- 9 oz asparagus-gruyère ravioli ^{1,3,7}
- 2½ oz peas

What you need

- kosher salt & ground pepper
- 4 Tbsp unsalted butter ⁷
- olive oil

Tools

- large saucepan
- vegetable peeler
- microplane or grater
- colander
- large 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 670kcal, Fat 42g, Carbs 48g, Protein 29g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim tough woody ends from **asparagus**. Using a vegetable peeler, shave asparagus lengthwise into ribbons. Finely grate **half of the Parmesan**; shave remaining with a vegetable peeler. Finely grate **1½ teaspoons lemon zest**; squeeze **2 teaspoons juice**. Pick **mint leaves**, discarding stems.



4. Sauce pasta

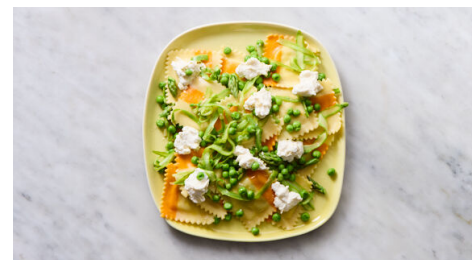
Remove skillet from heat and whisk in **grated Parmesan** and **1½ teaspoons lemon juice** until smooth. Add **ravioli** and **cooked peas** to skillet; gently stir to coat. Season to taste with **salt** and **pepper**. Loosen with any additional cooking water, one tablespoon at a time, if sauce is too thick.



2. Cook pasta

Drain any excess water from **ricotta**. In a small bowl, stir together ricotta and **1 teaspoon lemon zest**; season to taste with **salt** and **pepper**. Set aside for step 5.

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.



5. Finish & serve

Divide **ravioli** between plates. Dollop with **ricotta** (if desired, transfer ricotta to a ziplock bag, cut a ½-inch opening in a corner, and pipe). In a medium bowl, toss **shaved asparagus and Parmesan, mint, and remaining lemon zest and juice** with **1 teaspoon oil**; season to taste with **salt** and **pepper**. Arrange **salad** over **ravioli**. Enjoy!



3. Cook sauce

Add **peas** to pot with **ravioli**; cook for another 30 seconds. Reserve **½ cup cooking water**; drain ravioli and peas into a colander.

Cut **4 tablespoons butter** into 1-inch pieces. In a large skillet, combine butter and **¼ cup reserved cooking water**. Cook over high heat, whisking frequently, until a glossy, opaque sauce has formed, 1-2 minutes.



6. Rate your plate!

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