



Pan-Seared Gluten-Free Ravioli

with Mint, Lemon & Asparagus



ca. 20min



2 Servings

Ravioli is already pretty close to perfect. But we discovered the one thing that makes it even better—making it crispy! Here, ravioli is pan-seared rather than boiled, so that the pasta browns on one side and becomes a textural wonderland. Along with mascarpone, crunchy pecans, fresh mint, and nutty Parmesan cheese, ravioli becomes the best version of itself.

What we send

- ½ lb asparagus
- 1 lemon
- ¾ oz Parmesan ⁷
- ¼ oz fresh mint
- 1 shallot
- 3 oz mascarpone ⁷
- 1 oz pecans ¹⁵
- 9 oz pkg gluten free cheese ravioli ^{3,7}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium saucepan
- microplane or grater
- large 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 980kcal, Fat 80g, Carbs 56g, Protein 26g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Trim and discard tough ends from **asparagus**; cut spears into 1-inch pieces.

Finely grate **lemon zest**. Squeeze **1 tablespoon juice** into a medium bowl. Finely grate **Parmesan**, if necessary.

Pick **mint leaves** from stems, then coarsely chop; discard stems. Finely chop **half the shallot** (save rest for own use).



4. Pan-fry ravioli

Heat **2 tablespoons oil** in same skillet over medium-high. Add **ravioli** in a single layer; cook, without stirring, until golden brown on underside, 1-2 minutes. Add **½ cup water**; immediately cover. Cook about 5 minutes, or until tender, adding more water if it evaporates too quickly. Uncover; cook until water has evaporated and ravioli crisps on underside.



2. Blanch asparagus

Add **asparagus** to boiling water and cook until bright green and crisp-tender, about 2 minutes. Drain and rinse under cold water.

Into medium bowl with **lemon juice**, whisk to combine **chopped shallot** and **2 tablespoons oil**; season to taste with **salt** and **pepper**.

In a second medium bowl, whisk to combine **mascarpone** and **2 tablespoons water** until smooth.



5. Add sauce

Reduce heat to medium low and stir in **mascarpone** mixture. Toss to coat **pasta**, and cook until sauce is slightly thickened, 1-2 minutes. Remove from heat, stir in **lemon zest** and **⅓ each of the mint and Parmesan** in large pinches to prevent clumping; season to taste with **salt** and **pepper**.



3. Toast pecans

Coarsely chop **pecans**. Heat **2 teaspoons oil** in a large skillet over medium-high. Add pecans and toast, stirring, until fragrant and golden brown, 2-3 minutes.

Transfer pecans to a bowl and sprinkle with **salt**. Wipe out skillet.



6. Finish & serve

Toss **asparagus** with **vinaigrette**. Top **ravioli** with **toasted pecans** and **remaining Parmesan and mint**. Serve **ravioli** with **asparagus** alongside. Enjoy!