



Asparagus-Gruyère Ravioli & Mint Pea Pesto

with Readymade Garlic Bread & Salad



20-30min



2 Servings

Cancel your dinner res 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. Readymade garlic bread and a simple romaine salad with balsamic vinaigrette cuts the richness of this chef's kiss worthy pasta. **2**

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

- kosher salt & ground pepper
- olive oil

- large saucepan
- microwave
- microplane or grater
- rimmed baking sheet
- food processor or blender

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

Calories 1230kcal, Fat 56g, Carbs 145g, Protein 41g



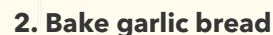
Bring a large saucepan of **salted water** to a boil. Microwave **peas** in a small bowl covered on high for 3 minutes. Uncover and let cool.

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.



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 pasta water** and drain.



Preheat oven to 425°F with a rack in the center position. Remove **garlic bread** from package and discard oxygen absorber packet. Separate the halves and smooth **garlic-Parmesan spread** evenly on cut sides of bread, if necessary. Place spread-side up on a rimmed baking sheet. Bake on center rack until golden brown. 12-15 minutes.



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

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



In a food processor or blender, add **remaining 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 ingredients are mostly pureed. With food processor running, drizzle in **2 tablespoons oil**, processing until smooth. Season with **salt and pepper.**



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