

# DINNERLY



## Asparagus-Gruyère Ravioli with Pea Pesto

Parm & Mint



20-30min



2 Servings

We couldn't decide whether to give you a fancy ravioli or a fancy sauce so we did both! Delicate pillows of asparagus-gruyère ravioli snuggle up to a dreamy sauce of puréed peas, lemon zest and juice, ricotta, and mint. Top off the ravioli and creamy mint pesto with more peas, Parm, and mint for a chef's kiss worthy meal. We've got you covered!

### WHAT WE SEND

- 2½ oz peas
- ¼ oz fresh mint
- 1 lemon
- 4 oz ricotta <sup>7</sup>
- 9 oz asparagus-gruyère ravioli <sup>1,3,7</sup>
- ½ lb pkg ready to heat chicken
- ¾ oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

### TOOLS

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

### 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 520kcal, Fat 28g, Carbs 45g, Protein 23g

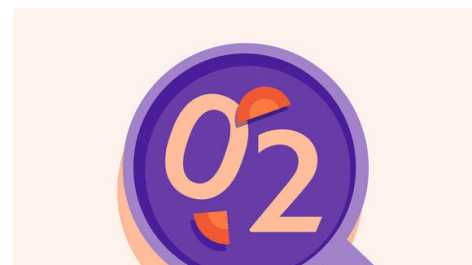


#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

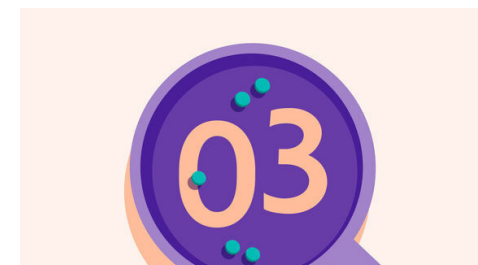
Microwave **peas** in a small bowl, covered, on high for 3 minutes. Uncover and let cool; reserve **1 tablespoon of peas**.

Finely chop **1 teaspoon garlic**. Roughly chop **mint leaves**. Finely grate **half of the lemon zest** and squeeze **½ tablespoon juice**. Cut remainder of lemon into wedges. Finely grate **Parmesan**, if necessary.



#### 2. Make mint pea pesto

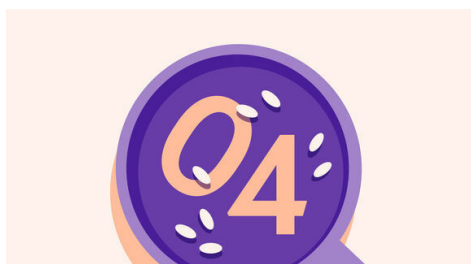
In a food processor or blender, add **remaining cooled peas, lemon juice and zest, chopped garlic, ¾ of the Parmesan, half of the ricotta (save rest for own use), half of the mint, ½ teaspoon salt, and a few grinds of pepper**. Pulse until ingredients are mostly puréed. With food processor running, drizzle 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.



#### 4. Finish & serve

Return **ravioli** to saucepan, off heat. Add **pea pesto, reserved peas, and 2 tablespoons cooking water**, tossing gently to coat. Add more cooking water, 1 tablespoon at a time, to thin sauce to desired consistency.

Serve **ravioli** topped with **remaining Parmesan and chopped mint** with **lemon wedges** alongside. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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