

# DINNERLY



## Creamy Lemon-Garlic Gluten Free-Ravioli

with Snap Peas



20-30min



2 Servings

Everyone says, "True beauty is on the inside." But, they've clearly never met these creamy pillows of lemon zest and bliss. Take a bite and tell us you disagree... that's what we thought. We've got you covered!

## WHAT WE SEND

- 1 lemon
- ¾ oz Parmesan <sup>2</sup>
- 4 oz snap peas
- 1 oz cream cheese <sup>2</sup>
- 9 oz gluten free cheese ravioli <sup>1,2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour (or gluten-free alternative)
- ½ cup milk <sup>2</sup>

## TOOLS

- medium pot
- box grater or microplane
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 600kcal, Fat 36g, Carbs 50g, Protein 23g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high. Finely grate **1 teaspoon lemon zest**, then separately squeeze **1 teaspoon of juice**; cut any remaining lemon into wedges.

Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary. Trim ends from **snap peas**.



### 2. Cook snap peas

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **snap peas** and **a pinch each of salt and pepper**. Cook, stirring, until crisp-tender and browned in spots, 3–4 minutes. Transfer to a bowl and cover to keep warm.



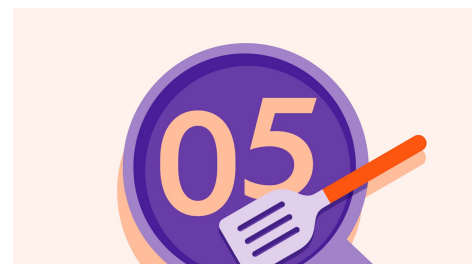
### 3. Build lemon-garlic sauce

Heat **1½ tablespoons oil** in same skillet over medium. Add **lemon zest, chopped garlic**, and **1 tablespoon flour** to skillet; cook, stirring, until fragrant, about 1 minute. Stir in **cream cheese** and **½ cup milk**. Bring to a simmer, then cook, stirring, until smooth, 1–2 minutes. Remove from heat and cover to keep warm.



### 4. Cook ravioli

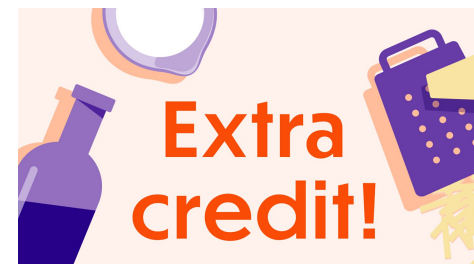
Add **ravioli** to boiling water, then cook, stirring gently, until al dente, about 3 minutes. Reserve **¼ cup cooking water**, then drain ravioli. Transfer ravioli, reserved cooking water, and **half of the Parmesan** to same skillet with **lemon-garlic sauce**.



### 5. Finish & serve

Cook **ravioli** over medium, stirring until sauce slightly thickens and coats ravioli, about 1 minute; season to taste with **salt and pepper**. Toss **snap peas** in bowl with **lemon juice, a drizzle of oil**, and **a pinch each salt and pepper**.

Garnish **lemon-garlic ravioli** with **remaining Parmesan**. Serve **snap peas** alongside with **lemon wedges** for squeezing. Enjoy!



### 6. Crunch, crunch!

Toast up some gremolata breadcrumbs and call yourself Italian! Coat breadcrumbs or panko in olive oil, season with salt and pepper, and toast in the oven or a skillet until fragrant and golden brown. Mix them with freshly chopped parsley and even some crushed red pepper for a little spice. Dust them over the top of the ravioli for texture bliss!