

# DINNERLY



## Springy Asparagus-Gruyère Ravioli with Spinach & Walnut-Dill Gremolata



30min



2 Servings

We heard your "ooh la la" all the way from Dinnerly HQ when you saw these elegant asparagus-Gruyère ravioli draped in a creamy mascarpone-butter sauce with silky spinach and a walnut-dill gremolata. We'd know that appreciation of elegance anywhere! As a final touch for this big batch dish, we're highlighting spring flavors the best way we know how: a showering of Parmesan. We've got you covered! (2-p serves 4; 4-p serves 8)



## WHAT WE SEND

- 1 oz walnuts <sup>4</sup>
- ¼ oz fresh dill
- ¾ oz Parmesan <sup>3</sup>
- 1 lemon
- 5 oz baby spinach
- 2 (9 oz) asparagus-gruyère ravioli <sup>1,2,3</sup>
- 3 oz mascarpone <sup>3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- 6 tablespoons unsalted butter <sup>3</sup>

## TOOLS

- large pot with a lid
- microplane or grater
- large nonstick skillet

## ALLERGENS

Egg (1), Wheat (2), Milk (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

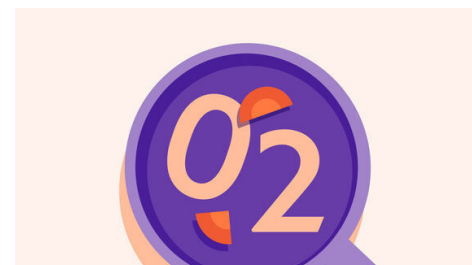
Calories 740kcal, Fat 57g, Carbs 41g, Protein 20g



### 1. Prep ingredients

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

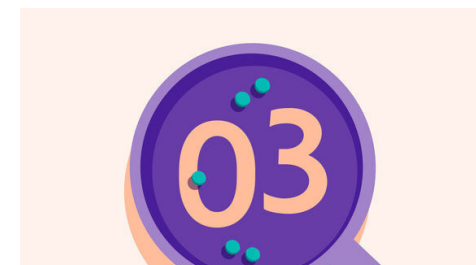
Coarsely chop **walnuts**. Roughly chop **dill fronds**; discard stems. Finely grate ¼ **teaspoon garlic**. Finely grate **Parmesan**, if necessary. Zest **half of the lemon** and juice **1½ teaspoons** (save rest for own use).



### 2. Make gremolata

Heat **2 teaspoons oil** and **walnuts** in a large nonstick skillet over medium-high. Cook, stirring frequently, until walnuts are browned and fragrant, 2–4 minutes. Transfer to a small bowl. Wipe out skillet.

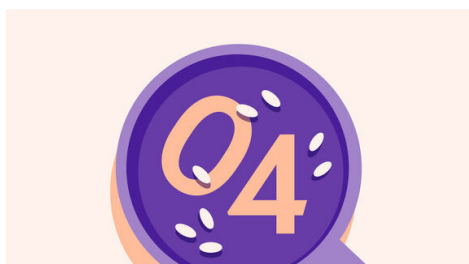
To bowl with nuts, stir in **lemon zest and juice, garlic, chopped dill**, and **3 tablespoons olive oil**; season to taste with **salt and pepper**.



### 3. Sauté spinach; cook pasta

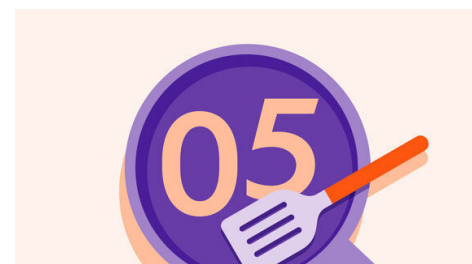
Heat **2 teaspoons oil** in same pan over medium-high. Add **spinach**; season with **salt and pepper**. Cook until wilted, 2–4 minutes. Transfer to a bowl.

Add **ravioli** to **boiling salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve ¼ **cup cooking water**; drain ravioli.



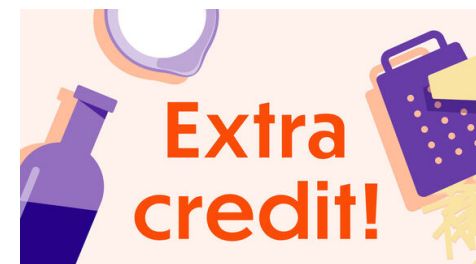
### 4. Make sauce

Heat **6 tablespoons butter** in skillet from **spinach** over medium heat. Stirring frequently, cook butter until browned, 4–6 minutes. Whisking constantly, add **mascarpone** and **reserved pasta water**. Cook until mascarpone is melted and sauce is emulsified, 1–3 minutes.



### 5. Serve

Add **spinach** and **half of the Parmesan** and stir until evenly coated in **sauce**. Cook, swirling the pan constantly, until sauce is reduced slightly, about 2 minutes. Carefully fold in **ravioli**. Season to taste with **salt and pepper**. Plate **ravioli** and garnish with **remaining Parmesan**. Drizzle **walnut-dill gremolata** over top. Enjoy!



### 6. Check us out!

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