

# DINNERLY



## Creamy Lemon-Herb Burrata 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
- 4 oz snap peas
- 1 oz cream cheese <sup>2</sup>
- 9 oz gluten free cheese ravioli <sup>1,2</sup>
- <sup>3</sup>/<sub>4</sub> oz Parmesan <sup>2</sup>

### WHAT YOU NEED

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

### TOOLS

- medium pot with a lid
- 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 590kcal, Fat 33g, Carbs 51g, 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

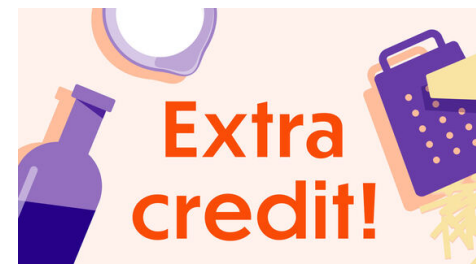
Add ravioli to boiling water, then cook, stirring gently, until al dente, about 3 minutes. Reserve ¼ cup cooking water, then drain ravioli. Transfer ravioli, reserved cooking water, and half of the Parmesan to same skillet with lemon-garlic sauce.



#### 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!