

DINNERLY



Butternut Squash Ravioli with Pesto & Spinach Salad with Toasted Walnuts



ca. 20min



2 Servings

This is giving upscale Little Italy vibes, without the hefty bill. Creamy butternut squash ravioli combines with pesto for a herbaceous kick of flavor. Toasted walnuts add a touch of texture and elegance to a classic spinach salad with cranberries and a tangy Dijon dressing. Pair this with a crisp white wine and savor a restaurant worthy meal from the comfort of your home. We've got you covered!

WHAT WE SEND

- 1 oz walnuts ⁴
- 9 oz butternut squash ravioli ^{1,2,3}
- 2 oz basil pesto ³
- 5 oz baby spinach
- 1 oz dried cranberries
- 1 pkt balsamic vinaigrette
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- small 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 570kcal, Fat 29g, Carbs 65g, Protein 17g



1. Toast walnuts

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

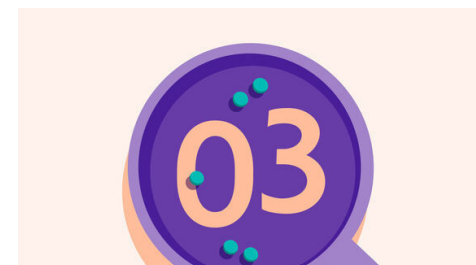
Place **walnuts** in a small skillet. Cook over medium-high heat, stirring frequently, until golden brown in spots and fragrant, 2–3 minutes. Transfer to a cutting board and coarsely chop.



2. Cook pasta

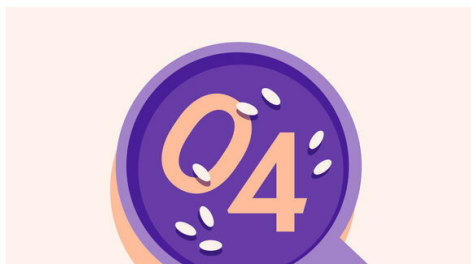
Add **ravioli** to saucepan with boiling **water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes.

Reserve ¼ cup **cooking water**; drain pasta.



3. Add pesto

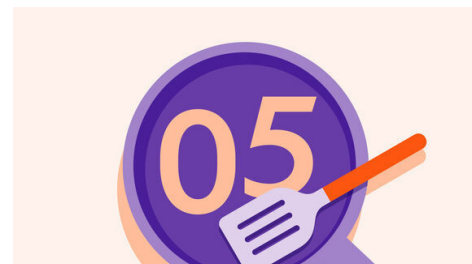
In a large bowl, add **pasta**, **pesto**, and 2 **tablespoons reserved cooking water**. Mix well, adding more cooking water as needed to reach desired sauce consistency. Season to taste with **salt** and **pepper**.



4. Finish & serve

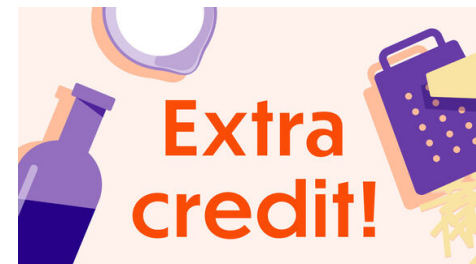
In a second large bowl, toss **spinach**, **cranberries**, and **walnuts** with **balsamic dressing**. Mix well to coat; season to taste with **salt** and **pepper**.

Serve **salad** alongside **ravioli**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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