MARLEY SPOON

Peak Season! Butternut Ravioli & Fried Sage

with Brown Butter & Pear Spinach Salad

ca. 20min 2 Servings

An Italian classic, ravioli with brown butter may taste complex, but it comes together in just a few minutes. When butter browns, it caramelizes and develops a nutty fragrance—creating a simple, perfect sauce that coats tender butternut squash ravioli. Fresh sage leaves fry in the butter for a crispy and herbaceous garnish, while we toss a baby green salad with juicy peak season pears in a red wine vinaigrette.

What we send

- 1 oz walnuts [3]
- ¼ oz fresh sage
- ¾ oz Parmesan [2]
- 1 lemon
- 1 shallot
- 1 pear
- ½ oz whole-grain mustard
- 9 oz butternut squash ravioli [1,2,4]
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- 6 Tbsp butter [2]
- red wine vinegar

Tools

- large saucepan
- microplane or grater
- medium skillet

Cooking tip

It's peak season for butternut squash and pears, which means they're at their most delicious!

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 68g, Carbs 58g, Protein 21g

1. Prep ingredients

Bring a large saucepan of salted water to a boil.

Coarsely chop **walnuts**. Pick **sage leaves** from stems, discard stems. Finely grate **Parmesan**, if necessary. **Zest ½ lemon**. Halve **shallot** and thinly slice one half (save rest for own use). Halve **pear**, discard stem and seeds and thinly slice one half (save rest for own use).

2. Make salad dressing

In a large bowl, whisk to combine **mustard, 1 tablespoon red wine vinegar,** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**; stir in **shallots**. Set aside until step 6.

3. Toast nuts

Heat **2 teaspoons oil** in a medium skillet over medium. Add **walnuts** and cook, stirring frequently, until toasted, 3–5 minutes (once nuts start to brown, stir them constantly). Transfer to a bowl and wipe out skillet.

4. Brown butter

Add **6 tablespoons butter** and **sage leaves** to same skillet over medium-high heat. Cook, stirring occasionally, until butter just begins to brown and sage is crisp, about 5 minutes. Remove from heat and transfer sage leaves to a paper towel to drain. Stir in **lemon zest**.

5. Cook pasta

Add **ravioli** to **boiling water** and cook, stirring occasionally, until al dente, about 4 minutes. Transfer ravioli with a slotted spoon directly to **skillet with butter**.

Heat skillet over low and add **2 tablespoons pasta water**. Cook ravioli in butter, gently swirling skillet, until pasta is coated and sauce is emulsified, about 1 minute. Season to taste with **salt** and **pepper**.

6. Finish & serve

Add **spinach** and **pears** to **bowl with dressing** and toss until evenly coated.

Serve **ravioli and sauce**, then top with **walnuts, crisped sage**, and **Parmesan** (optionally, squeeze some lemon over top). Enjoy!