

MARLEY SPOON



Cheese Ravioli & Brown Butter Sauce

with Roasted Squash & Toasted Walnuts



30-40min



2 Servings

Browning butter is the ultimate chef's trick, imparting a delicious, deeply nutty flavor to all kinds of dishes—savory or sweet. Here, it's used as a luscious sauce for cheese ravioli, topped with roasted butternut squash, sweet red onions, and toasted walnuts. Freshly grated Parmesan and peppery arugula round out the plate in this fancy-feeling weeknight supper.

What we send

- 1 medium red onion
- ½ lb butternut squash
- garlic (use 1 large clove)
- 1 oz walnuts ¹⁵
- ¾ oz piece Parmesan ⁷
- ¼ oz fresh thyme
- 1 pkg cheese ravioli ^{1,3,7}
- 3 oz baby arugula

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- medium pot
- box grater or microplane
- medium skillet
- colander

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 49g, Carbs 69g, Protein 22g



1. Roast vegetables

Preheat oven to 450°F with rack in center. Halve, peel, and cut **all of the onion** through root end into ½-inch-thick wedges. Cut **butternut squash** into ½-inch pieces. Transfer vegetables to a rimmed baking sheet; toss with **1 tablespoon oil** and season with **salt and pepper**. Roast on lower oven rack until tender and browned in spots, stirring halfway through, about 18 minutes.



4. Cook ravioli

Add **ravioli** to boiling salted water. Cook, stirring occasionally, until al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



2. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and finely chop **1 teaspoon garlic**. Coarsely chop **walnuts**. Finely grate **Parmesan**. Pick **1 teaspoon thyme leaves** from stems (save rest for your own use). Discard stems and finely chop leaves.



5. Make sauce

Melt **2 tablespoons butter** in reserved skillet over medium-high. Cook, stirring frequently, until dark golden flecks appear and butter smells nutty and toasty, 2-4 minutes (watch closely, as it can turn from brown to burnt quickly). Whisk in **remaining chopped garlic, reserved ½ cup cooking water**, and **half of the Parmesan**.



3. Toast topping

Heat a medium skillet over medium. Add **chopped walnuts** and **2 teaspoons oil**, and cook until fragrant, 1-2 minutes. Add **chopped thyme leaves** and **half of the chopped garlic**. Cook, stirring, until walnuts are toasted and garlic is fragrant, about 30 seconds. Transfer to a plate. Season with **salt and pepper**. Wipe out skillet and reserve for step 5.



6. Finish & serve

Transfer **ravioli, roasted vegetables**, and **arugula** to the skillet with **sauce**. Cook over medium heat, stirring frequently, until **cheese** is melted and **ravioli** is well coated, about 1 minute. Remove skillet from heat. Season **ravioli** with **salt and pepper**, and sprinkle with **toasted walnuts** and **remaining Parmesan**. Enjoy!