



Brown Butter Cheese Ravioli

with Spinach & Pine Nut Dressing



ca. 20min



2 Servings

This super elegant dish is a study in contrasts of flavors, textures, and colors. Spinach is wilted to create silky ribbons, as it's combined with cheesy ravioli. It's all topped with a "dressing" of crispy-fried sage, shallots, and pine nuts. If you happen to have a chilled prosecco on hand, by all means give it a pour!

What we send

- ¼ oz fresh sage
- 1 shallot
- ¾ oz piece Parmesan ⁷
- 1 oz pine nuts ¹⁵
- 1 pkg cheese ravioli ^{1,3,7}
- 5 oz baby spinach

What you need

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

Tools

- medium pot
- microplane or grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 700kcal, Fat 43g, Carbs 44g, Proteins 25g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Pick and thinly slice **sage leaves**, discarding stems. Halve and thinly slice **¾ cup shallot**. Finely grate **Parmesan**.



2. Toast pine nuts

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **pine nuts** and cook, stirring, until just golden, 2-3 minutes (watch closely). Using a slotted spoon, carefully transfer pine nuts to a paper towel-lined plate.



3. Making dressing

Add **¾ of the shallots** (save rest for step 5) to same skillet and cook, stirring occasionally, until browned and crisp, 4-5 minutes. Stir in **sage** and cook until crisp, 1-2 minutes (watch closely). Transfer to paper towel-lined plate with **pine nuts** to drain; season with **salt**. Transfer all to a small bowl, then stir in **¼ of the Parmesan** and **several grinds of pepper**.



4. Cook ravioli

Add **ravioli** to **boiling water** and cook, stirring once or twice, until barely al dente, 2-3 minutes. Reserve **1 cup cooking water**, then carefully drain ravioli.



5. Sauce ravioli

Heat **1 tablespoon butter** in same skillet over medium-high. Add **remaining sliced shallots**; cook, stirring, until golden, 2-3 minutes. Add **ravioli** and **½ cup of the cooking water**; simmer until reduced, 3-4 minutes. Add **remaining Parmesan**; season to taste with **salt** and **pepper**. Cook until sauce is creamy, 1-2 minutes. Add **spinach** and **1-2 tablespoons cooking water**.



6. Finish & serve

Gently stir **ravioli and spinach** together until spinach is wilted. Serve **ravioli and spinach** with crispy **pine nut dressing** spooned over top. Enjoy!