



## Ravioli in Brown Butter Alfredo

with Crispy Parm Panko Broccolini



20-30min



2 Servings

Browning butter is the ultimate chef's trick, imparting a delicious nutty flavor to all kinds of dishes—savory or sweet. Here, we add creamy mascarpone and shallots to the toasted butter creating a decadent sauce for cheese ravioli. We serve the ravioli with an equally delicious side, roasted broccolini that's kicked up a notch, thanks to a crispy panko-lemon zest-Parmesan coating.



## What we send

- 1 lemon
- 1 shallot
- ¼ oz fresh parsley
- 1 bunch broccolini
- 1 oz panko <sup>1,6</sup>
- ¾ oz Parmesan <sup>7</sup>
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- 4 oz mascarpone <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- butter <sup>7</sup>

## Tools

- rimmed baking sheet
- large saucepan
- 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), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 820kcal, Fat 51g, Carbs 54g, Proteins 33g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a large rimmed baking sheet. Bring a large saucepan of **salted water** to a boil. Finely grate **½ teaspoon lemon zest**. Cut **lemon** into wedges. Finely chop **¼ cup shallot**. Pick and coarsely chop **parsley leaves**, discarding stems.



### 4. Cook ravioli

Add **ravioli** to boiling water and cook until al dente, 2-3 minutes. Reserve **½ cup cooking water**, then drain ravioli.



### 2. Prep broccolini

Trim **broccolini**, then halve (or quarter, if large) lengthwise. Beat **1 large egg** in a medium bowl. Add broccolini, tossing to coat. Add **panko**, **half each of the lemon zest and Parmesan**, and a **generous pinch each of salt and pepper**, tossing to coat.



### 5. Brown butter & make sauce

Melt **2 tablespoons butter** in a medium skillet over medium-high. Cook, shaking skillet gently, until butter turns light golden brown, 2-3 minutes. Add **chopped shallots**, and cook, stirring, about 1 minute. Add **mascarpone** and **¼ cup of the reserved cooking water**; season to taste with **salt and pepper**. Bring to a simmer.



### 3. Roast broccolini

Arrange **broccolini** on prepared baking sheet; sprinkle any crumbs left in the bowl on top. Roast on center oven rack until golden and crisp-tender, 12-16 minutes (watch closely as ovens vary).



### 6. Finish & serve

Add **ravioli** and **remaining Parmesan** to skillet with **sauce**; cook, gently stirring, until sauce is thickened and coats ravioli, 1-2 minutes. Add more **reserved cooking water**, if needed to thin sauce. Season to taste with **salt and pepper**. Serve **ravioli** sprinkled with **parsley** and **remaining lemon zest**. Serve **broccolini** and **lemon wedges** on the side. Enjoy!