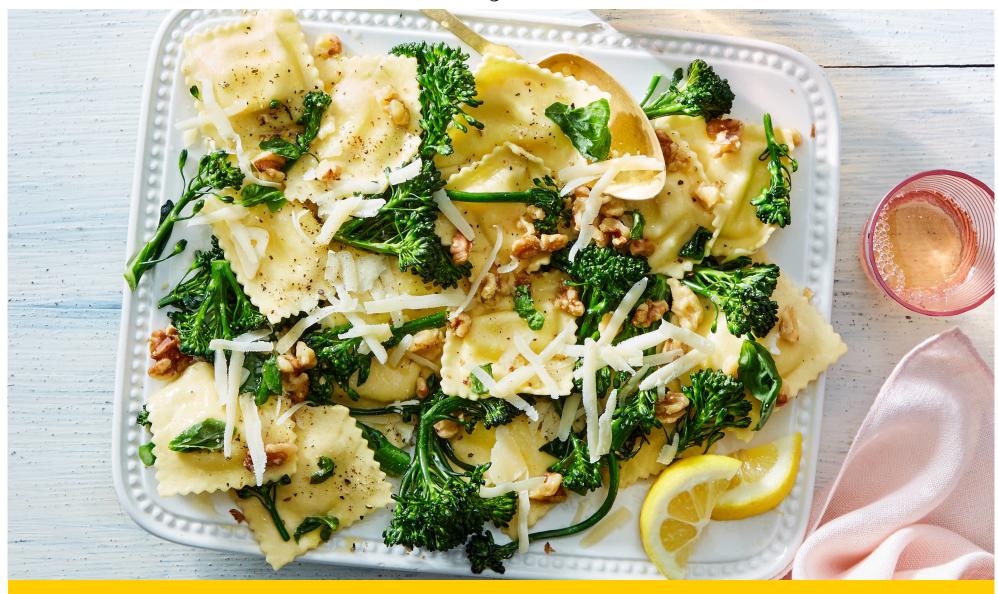
# $\frac{\text{martha stewart}}{\text{MARLEY SPOON}} \& \frac{}{}$



# **Cheese Ravioli**

with Broccoli, Walnuts & Lemon-Basil Butter





20-30min 2 Servings

For tonight's dinner, we toss cheese stuffed ravioli and crisp-tender broccoli in a bright lemon-butter sauce and fresh ribbons of basil. We take this pasta over the top with a sprinkle of toasted walnuts for a delightful crunch and nutty Parmesan cheese. Ready in about 30 minutes, this plate is proof fast doesn't have to mean boring!

#### What we send

- garlic
- 1 lemon
- ½ lb broccoli
- ¾ oz Parmesan 7
- 1 oz walnuts 15
- ¼ oz fresh basil
- 9 oz cheese ravioli 1,3,7

## What you need

- kosher salt & ground pepper
- · olive oil
- butter <sup>7</sup>

#### **Tools**

- · large saucepan
- · microplane or grater
- · medium skillet

#### **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 740kcal, Fat 49g, Carbs 40g, Proteins 26g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Cover and keep warm until step 4. Thinly slice **1 large garlic clove**. Finely grate ½ **teaspoon lemon zest** and squeeze **1 tablespoon juice** into a small bowl; cut any remaining lemon into wedges. Cut **broccoli** into 1-inch florets, if necessary. Flnely grate **Parmesan**.



#### 2. Toast walnuts

Add **walnuts** to a dry medium skillet over medium-high. Cook, shaking skillet, until toasted and fragrant, about 2 minutes. Transfer to a cutting board to cool until step 6.



#### 3. Sauté broccoli

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli** and season with **salt** and **pepper**. Cover and cook until tender and browned in spots, 2-3 minutes. Transfer to a plate. Rinse and dry skillet; reserve for step 5. Pick **basil leaves** from stems, tearing if large; discard stems.



4. Cook ravioli

Add **ravioli** to saucepan with boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes. Reserve ½ **cup cooking water**, then drain ravioli.



5. Make sauce & finish pasta

Melt 3 tablespoons butter in reserved skillet over medium-high. Stir in sliced garlic and lemon zest and juice. Cook until fragrant, about 1 minute. Whisk in ¼ cup reserved cooking water. Add ravioli and broccoli, stirring to coat. If sauce is dry, add 1 tablespoon cooking water at a time, as needed. Stir in basil, then season to taste with salt and pepper.



6. Serve

Serve ravioli and broccoli topped with toasted walnuts and some of the Parmesan. Serve remaining Parmesan on the side with any lemon wedges for squeezing. Enjoy!