



## 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 <sup>7</sup>
- 1 oz walnuts <sup>15</sup>
- ¼ oz fresh basil
- 9 oz cheese ravioli <sup>1,3,7</sup>

## 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. Finely grate **Parmesan**.



### 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.



### 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.



### 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**.



### 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.



### 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!