



Brown Butter Lobster Ravioli

with Spinach, Apple & Walnut Salad



ca. 20min



2 Servings

A quick brown butter sauce, although humble in its simplicity, is perhaps one of the most elegant ways to top lobster ravioli. The process of browning butter creates a rich nuttiness that should make your taste buds pretty happy. We've infused ours with fresh rosemary, for a little something extra in the flavor department. The baby spinach salad on the side is an ode to autumn, with crisp apple slices and toasted walnuts.

What we send

- ¾ oz Parmesan ⁷
- ¼ oz fresh rosemary
- 1 oz walnuts ¹⁵
- 1 apple
- 9 oz lobster ravioli ^{1,2,3,7}
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar
- butter ⁷

Tools

- vegetable peeler
- medium pot
- medium skillet
- colander

Allergens

Wheat (1), Shellfish (2), 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 770kcal, Fat 52g, Carbs 61g, Protein 20g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Using a vegetable peeler, shave thin strips of **Parmesan**. Pick **1 teaspoon rosemary leaves** from stems; discard stems and finely chop leaves (save rest for own use).

Coarsely chop **walnuts**.



4. Boil ravioli

Add **ravioli** to boiling water. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate ravioli.) Cook, stirring gently, until al dente, about 4 minutes.

Reserve **⅓ cup pasta water**, then drain ravioli.



2. Macerate apples

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**.

Quarter **apple**, remove core, and thinly slice each quarter crosswise. Add apples to dressing, tossing to coat.



5. Make brown butter

Heat **3 tablespoons butter** and **chopped rosemary leaves** in reserved skillet over medium-high, stirring often. Cook until dark golden flecks appear and the butter smells nutty and toasty, 2-4 minutes (watch closely as it can quickly go from brown to burnt).

Remove skillet from heat and swirl in **reserved ⅓ cup pasta water**.



3. Toast walnuts

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **chopped walnuts** and toast, stirring, until golden brown and fragrant, 2-3 minutes (watch closely).

Transfer to the bowl with **apples**. Wipe out skillet and reserve for step 5.



6. Finish pasta & serve

Add **ravioli** to **brown butter sauce**. Cook over medium-high heat, gently tossing ravioli in sauce, until sauce is slightly thickened and coats pasta, about 2 minutes. Add **spinach** and **shaved Parmesan** to bowl with **apples and walnuts**, tossing to combine. Season to taste with **salt and pepper**.

Serve **brown butter ravioli** with **salad** alongside. Enjoy!