

DINNERLY



Brown Butter Short Rib Ravioli with Spinach, Walnuts & Crispy Garlic



20-30min



2 Servings

Savory, buttery, garlicky, nutty—we could go on, but we ran out of y's. Who knew you could stuff so much flavor into ravioli? We did, which is why we're bringing you short rib ravioli tossed in brown butter and topped with crispy garlic, walnuts, Parm, and spinach. We've got you covered!

WHAT WE SEND

- garlic
- 1 oz walnuts²
- 9 oz short rib ravioli^{3,4}
- 3 oz bag baby spinach
- $\frac{3}{4}$ oz grated Parmesan¹
- 1 pkt crushed red pepper flakes

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter¹

TOOLS

- medium pot
- medium skillet

ALLERGENS

Milk (1), Tree Nuts (2), Egg (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 51g, Carbs 44g, Protein 24g

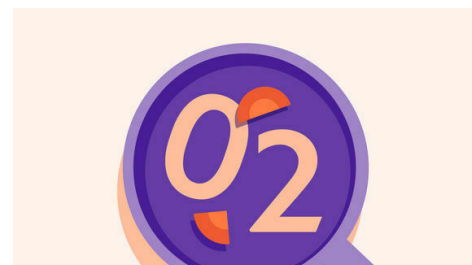


1. Prep ingredients

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

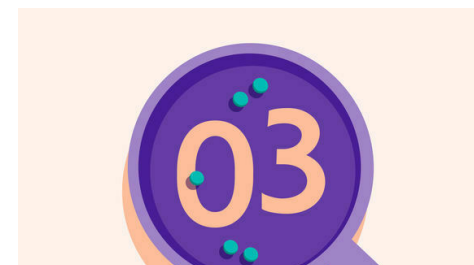
Thinly slice **2 garlic cloves**.

Coarsely chop **walnuts**.



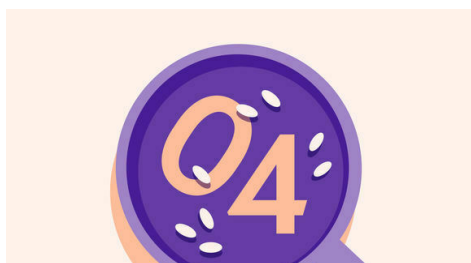
2. Toast walnuts & garlic

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **walnuts** and **chopped garlic**; cook, stirring, until just golden, 2–3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate and season with **salt** and **pepper**. Discard any remaining oil; wipe out skillet and reserve for step 4.



3. Cook ravioli

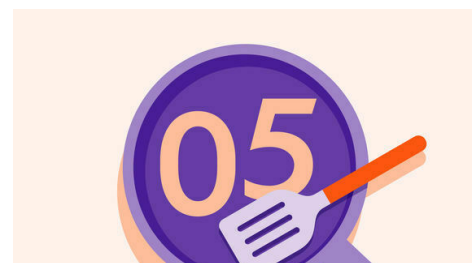
Add **ravioli** to pot with boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3–4 minutes. Reserve $\frac{1}{2}$ **cup pasta water**, then carefully drain ravioli.



4. Brown butter

Melt **2 tablespoons butter** in reserved skillet over medium-high, swirling skillet. As butter browns, dark golden flecks will appear and butter will smell nutty and toasty, 2–4 minutes (watch closely).

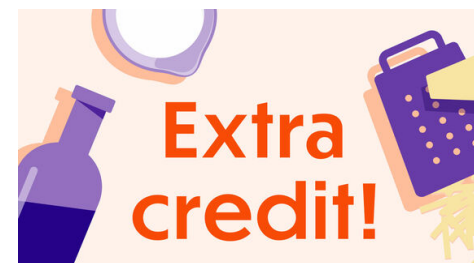
Add **ravioli** and **reserved pasta water**; simmer, stirring gently, until **sauce** slightly thickens and coats pasta, about 4 minutes.



5. Finish & serve

Add **spinach** to same skillet; cover to let wilt, 1–2 minutes. Uncover, add **half of the Parmesan**, and gently stir to combine.

Serve **brown butter short rib ravioli** with **crispy walnuts and garlic**, **remaining Parmesan**, and **red pepper flakes** sprinkled over top. Enjoy!



6. Add a side salad!

Serve your ravioli with a bright green salad for a refreshing side. Whisk together 2 tablespoon oil, 2 teaspoons vinegar, and a pinch each of salt, sugar, and pepper. Add chopped romaine, shaved carrots, sliced cucumbers, diced tomatoes—whatever you have on hand!