

# DINNERLY



## No Chop! Brown Butter Chicken & Corn Ravioli

with Pesto & Parm



20-30min



2 Servings

| This version of the recipe is customized with chicken.

### WHAT WE SEND

- 2 oz basil pesto <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 5 oz corn
- ½ lb pkg chicken breast strips
- 9 oz 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 840kcal, Fat 51g, Carbs 51g, Protein 48g



#### 1. Cook corn

Bring a large saucepan of **salted water** to a boil over high. Finely grate **Parmesan**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and **a pinch of salt**; cook, stirring occasionally, until browned in spots, about 3 minutes. Transfer to a bowl; wipe out skillet.



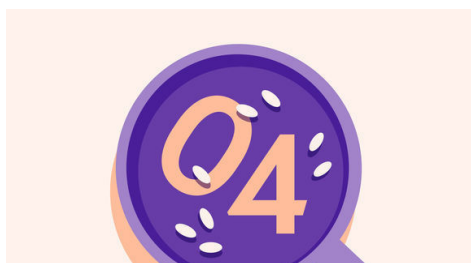
#### 2. Cook chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a same skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate; wipe skillet clean.



#### 3. Cook ravioli

Meanwhile, add **ravioli** to saucepan 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 **½ cup pasta water**, then drain ravioli.



#### 4. Brown butter

Melt **2 tablespoons butter** in same skillet over medium-high heat. Cook, swirling often, until dark golden flecks appear and butter smells nutty and toasty, 2–4 minutes (watch closely as it can burn easily). Remove skillet from heat and slowly swirl in **reserved pasta water** (careful, it may splatter).



#### 5. Finish & serve

Add **ravioli**, **chicken**, and **corn** to skillet with **brown butter**. Cook over medium-high heat until sauce thickens and coats pasta, about 2 minutes. Remove skillet from heat and season to taste with **salt** and **pepper**.

Top **brown butter chicken and corn ravioli** with **grated Parmesan** and a **drizzle of basil pesto**. Enjoy!



#### 6. Level it up!

Make a big salad to serve on the side to get some greens in!