



Fast! Lemon-Herb Burrata Ravioli & Prosciutto

with Mint & Peas



ca. 20min



2 Servings

Less is more, especially when it comes to Italian cuisine. A handful of high-quality ingredients is all you need. Combine burrata ravioli in a creamy mascarpone sauce with sweet green peas, crisp prosciutto, and fresh mint. It's the perfect combination of flavors and textures. Better still, we cut the prep! This restaurant-quality dinner comes together in 20 minutes, no knife or cutting board required.

What we send

- 3 oz mascarpone ⁷
- 2 oz prosciutto
- ¼ oz fresh mint
- 9 oz lemon-herb burrata ravioli ^{1,3,7}
- 5 oz peas

What you need

- olive oil
- kosher salt & ground pepper

Tools

- large nonstick 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 650kcal, Fat 43g, Carbs 45g, Protein 28g



1. Season mascarpone

In a medium bowl, combine **mascarpone** and **¼ cup water**, whisking until smooth (it's okay if there are a few lumps). Season with **pepper**.



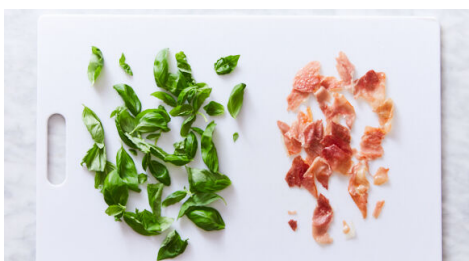
2. Pan-fry prosciutto

Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add **half of the prosciutto** in an even layer and cook until fragrant and browned in spots, flipping halfway, about 2 minutes. Transfer to a paper towel-lined plate.



3. Cook ravioli & peas

Heat **1 tablespoon oil** in same skillet over medium-high. Add **ravioli** in a nearly even layer; cook, without stirring, until golden-brown on the bottom, 1-2 minutes. Add **peas** and **½ cup water**, then immediately cover. Cook until ravioli is tender and peas are warmed, about 5 minutes. (If water evaporates before ravioli is tender, add 2 tablespoons water at a time, as needed.)



4. Tear prosciutto & mint

Meanwhile, pick **mint leaves** from stems and tear into bite-sized pieces; discard stems.

Tear **prosciutto** into bite-sized pieces.



5. Finish & serve

Add **mascarpone** and **half each of the prosciutto and mint** to skillet with **ravioli and peas**. Cook over medium-high heat, stirring, until combined and ravioli is coated in sauce, about 30 seconds.

Serve **ravioli** garnished with **remaining prosciutto and mint**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!