



Martha's Best Beef Ravioli with Creamy Pesto

Spinach, Peas & Toasted Walnuts



20-30min



2 Servings

Elevate your weeknight dinner with this sumptuous pasta dish. Pillowy ravioli filled with tender beef combines with a silky sauce of mascarpone and lemon zest for a creamy finish. Pesto, peas, and spinach add herbaceous pops of green, while toasted walnuts add delicious crunch.

What we send

- 1 lemon
- 1 oz walnuts ¹
- 9 oz beef & wine ravioli ^{2,3,4}
- 2½ oz peas
- 4 oz basil pesto ³
- 3 oz mascarpone ³
- ¾ oz Parmesan ³
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- large skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 70g, Carbs 46g, Protein 32g



1. Toast walnuts

Bring a large saucepan of **salted water** to a boil. Finely grate **half of the lemon zest**.

In a large skillet, cook **walnuts** over medium-high heat, stirring frequently, until browned in spots and toasted, 3-5 minutes. Transfer to a cutting board; coarsely chop.



2. Cook pasta

Add **ravioli** to 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 **1 cup cooking water**; drain pasta.



3. Make sauce

In reserved skillet, heat **2 teaspoons oil** over medium-high. Add **spinach** and cook, stirring often, until wilted, 1-2 minutes.

Add **peas, pesto, half of the mascarpone, lemon zest**, and **¼ cup of the cooking water**. Stir over medium-high heat until liquid has cooked into a creamy sauce, 1-2 minutes.



4. Sauce pasta

Remove skillet from heat and stir **1 teaspoon lemon juice** into skillet; season to taste with **salt** and **pepper**.

Add **pasta** to **sauce**; gently stir to coat. Loosen with remaining cooking water if sauce is too thick.



5. Serve

Divide **pasta** and **sauce** between plates. Grate as much **Parmesan** as desired over top and sprinkle with **toasted walnuts**. Enjoy!



6. Rate your plate!

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