

MARLEY SPOON



Creamy Lemon Burrata Ravioli

with Bacon & Corn



30min



2 Servings

A skillet full of creamy pasta is basically all we need to get by. Lemon-herb burrata ravioli cozies up to crisp bacon and corn coated in a silky mascarpone sauce. A spray of chopped chives adds an herbaceous pop to this satisfying dish.

What we send

- 1 ear of corn
- ¼ oz fresh chives
- 4 oz pkg thick-cut bacon
- 9 oz lemon-herb burrata ravioli ^{1,2,3}
- 3 oz mascarpone ²

What you need

- kosher salt & ground pepper

Tools

- large saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 52g, Carbs 51g, Protein 41g



1. Cook ravioli

Bring a large saucepan of **salted water** to a boil. Cut **corn kernels** from cob. Thinly slice **chives**. Slice **bacon** into ½-inch pieces.

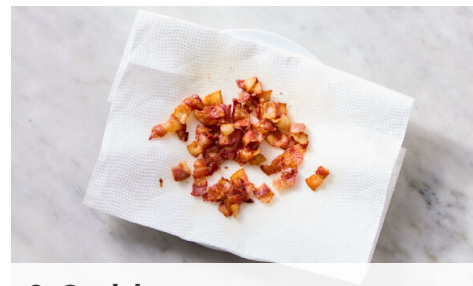
Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes. Reserve **1 cup pasta water** and drain ravioli.



4. Serve

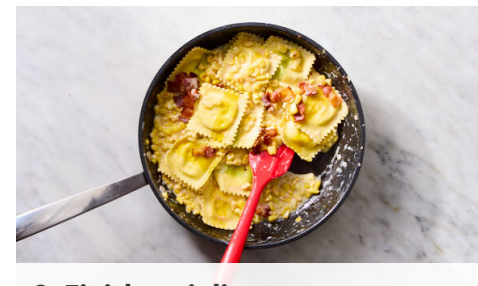
Add **more pasta water**, 1 tablespoon at a time, to loosen sauce to desired consistency. Season to taste with **salt** and **pepper**.

Transfer **ravioli** to plates and top with **chopped chives**. Enjoy!



2. Cook bacon

Add **bacon pieces** to a medium skillet. Cook over medium-high heat, stirring occasionally, until fat is rendered and bacon is crispy, about 5 minutes. Use a slotted spoon to transfer bacon to a paper-towel lined plate. Pour off **all but 1 tablespoon bacon fat**.



3. Finish ravioli

Over medium-high heat, add **corn** to skillet and cook until tender, 1-2 minutes; reduce heat to medium. Add **mascarpone** and **¼ cup pasta water** to skillet, stirring until mascarpone is melted. Add **ravioli** and **bacon** to skillet and cook, tossing constantly, until **sauce** thickens and coats pasta, 1-2 minutes.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!