

MARLEY SPOON



Springy Asparagus Ravioli with Bacon

Arugula Pesto & Blistered Tomatoes



30-40min



2 Servings

Spring is all about eating your colors, and this gorgeous dish lets you do just that. Grape tomatoes roast until jammy while bacon crisps up in a pan. The reserved bacon fat flavors a vibrant green pesto of garlic, toasted walnuts, lemon, arugula, and Parmesan. Beautifully striped asparagus-Gruyère ravioli provide a delicate bed for this sweet and savory rainbow of flavors. (2-p serves 4; 4-p serves 8)

What we send

- garlic
- 1 lemon
- 2 (¾ oz) Parmesan ⁷
- 2 (1 oz) walnuts ¹⁵
- 6 oz grape tomatoes
- 2 (4 oz) pkgs thick-cut bacon
- 5 oz arugula
- 2 (9 oz) asparagus-gruyère ravioli ^{1,3,7}

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot with a lid
- microplane or grater
- rimmed baking sheet
- large nonstick skillet
- food processor or blender

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 50g, Carbs 43g, Protein 39g



1. Prep Ingredients

Preheat oven to 400°F. Bring a large pot of **salted water** to a boil. Peel **2 cloves garlic**. Finely grate **all of the lemon zest** and squeeze **2 teaspoons juice**. Halve **each Parmesan block**.

Toss **nuts** with **2 teaspoons oil** directly on rimmed baking sheet. Bake until browned and fragrant, 6-8 minutes. Transfer to a small bowl and let nuts cool slightly.



4. Make pesto

In a food processor or blender, combine **garlic cloves, toasted nuts, lemon zest, and 3 Parmesan halves**; pulse until a fine crumb forms. Working in batches if necessary, add **arugula** and pulse until finely chopped. While processor is running, add **lemon juice, ¼ cup oil, and 2 tablespoons reserved bacon fat**; season to taste with **salt and pepper**.



2. Blister tomatoes

On same rimmed baking sheet, toss **tomatoes** with **1 tablespoon oil** and season with **salt and pepper**. Bake until browned and skin has popped, about 15 minutes, shaking sheet halfway through.



5. Cook pasta

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



3. Cook bacon

Cut **bacon** into ½-inch pieces. Place in a large nonstick skillet over medium. (Add 1 teaspoon oil if bacon looks lean). Cook, stirring occasionally, until golden brown and crisp and fat has rendered, about 5 minutes. Transfer bacon to a paper towel, draining **bacon fat** into a small bowl.

Off heat, add **2 tablespoons water** to skillet, scraping up bits from bottom of skillet. Set aside.



6. Finish & serve

Return skillet heat to medium. Add **half of the pesto** and **½ cup pasta water**; bring to a simmer. Add **ravioli** and **half of the bacon**; toss gently until evenly coated (thin out with more pasta water if needed). Season with **salt and pepper**. Transfer to a plate and top with **remaining bacon** and **blistered tomatoes and any juices**. Grate **remaining Parmesan** over top. Enjoy!