



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 ¹⁵
- 9 oz beef & wine ravioli ^{1,3,7}
- 5 oz baby spinach
- 2½ oz peas
- 4 oz basil pesto ⁷
- 3 oz mascarpone ⁷
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- large skillet

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 810kcal, Fat 59g, Carbs 47g, Protein 31g



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.