

DINNERLY



Asparagus-Gruyère Ravioli & Readymade Chicken

with Pea Pesto, Parm & Mint



20-30min



2 Servings

We couldn't decide whether to give you a fancy ravioli or a fancy sauce so we did both! Delicate pillows of asparagus-gruyère ravioli snuggle up to a dreamy sauce of puréed peas, lemon zest and juice, ricotta, and mint. Top off the ravioli and creamy mint pesto with ready to heat chicken, more peas, Parm, and mint for a chef's kiss worthy meal. We've got you covered!

WHAT WE SEND

- 2½ oz peas
- ¼ oz fresh mint
- 1 lemon
- ¾ oz Parmesan ³
- 4 oz ricotta ³
- 9 oz asparagus-gruyère ravioli ^{1,2,3}
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large saucepan
- microwave
- microplane or grater
- food processor or blender

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 28g, Carbs 44g, Protein 50g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Microwave **peas** in a small bowl, covered, on high for 3 minutes. Uncover and let cool; reserve **1 tablespoon of peas**.

Finely chop **1 teaspoon garlic**. Roughly chop **mint leaves**. Finely grate **half of the lemon zest** and squeeze **½ tablespoon juice**. Cut remainder of lemon into wedges. Finely grate **Parmesan**, if necessary.



2. Make mint pea pesto

In a food processor or blender, add **remaining cooled peas, lemon juice and zest, chopped garlic, ¾ of the Parmesan, half of the ricotta (save rest for own use), half of the mint, ½ teaspoon salt, and a few grinds of pepper**. Pulse until ingredients are mostly puréed. With food processor running, drizzle in **2 tablespoons oil**, processing until smooth. Season with **salt and pepper**.



3. Cook ravioli

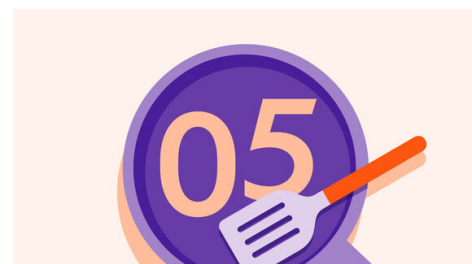
Add **ravioli** to boiling water (if stuck together, gently pull apart, only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes.

Reserve **½ cup cooking water** and drain.



4. Prep chicken

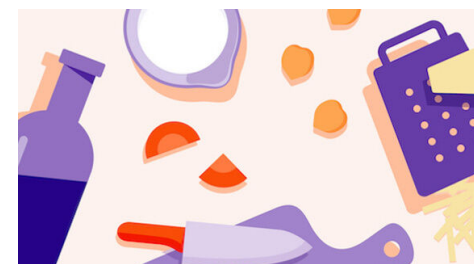
Break up **shredded chicken** with your fingers or two forks into bite-size pieces.



5. Finish & serve

Return **ravioli** to saucepan, off heat. Add **chicken, pea pesto, reserved peas, and 2 tablespoons cooking water**, tossing gently to coat. Add more cooking water, 1 tablespoon at a time, to thin sauce to desired consistency.

Serve **ravioli** topped with **remaining Parmesan and chopped mint with lemon wedges** alongside. Enjoy!



6. Check us out!

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