

DINNERLY



Butternut Squash Ravioli & Readymade Chicken

with Pesto, Spinach Salad & Toasted Walnuts



ca. 20min



2 Servings

This is giving upscale Little Italy vibes, without the hefty bill. Creamy butternut squash ravioli combines with a readymade chicken cutlet and pesto for a herbaceous kick of flavor. Toasted walnuts add a touch of texture and elegance to a classic spinach salad with cranberries and a tangy Dijon dressing. Pair this with a crisp white wine and savor a restaurant worthy meal from the comfort of your home. We've got you covered!

WHAT WE SEND

- 1 oz walnuts ³
- ½ lb pkg ready to heat chicken cutlets ^{1,2,4}
- 9 oz butternut squash ravioli ^{1,2,4}
- 2 oz basil pesto ²
- 5 oz baby spinach
- 1 oz dried cranberries
- 1 pkt balsamic vinaigrette

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

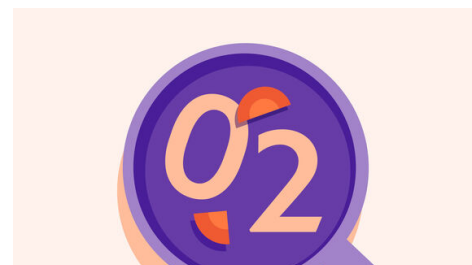
Calories 850kcal, Fat 44g, Carbs 83g, Protein 35g



1. Toast walnuts

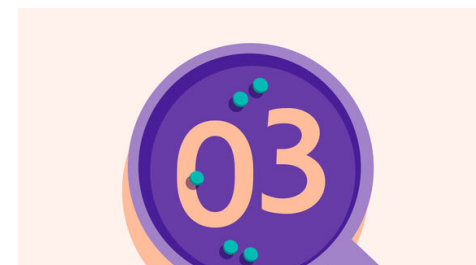
Bring a large saucepan of **salted water** to a boil.

Place **walnuts** in a medium skillet. Cook over medium-high heat, stirring frequently, until golden brown in spots and fragrant, 2–3 minutes. Transfer to a cutting board and coarsely chop.



2. CHICKEN VARIATION

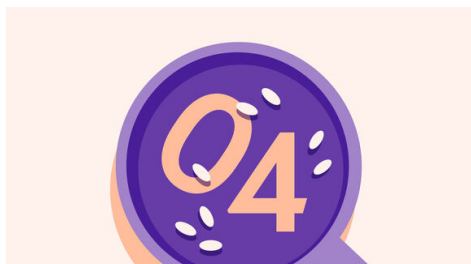
Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



3. Cook pasta

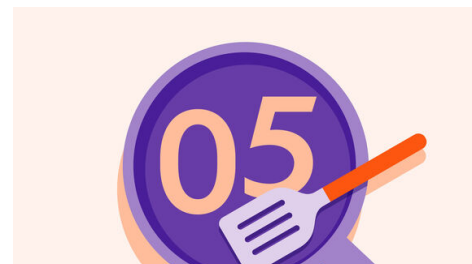
Add **ravioli** to saucepan with boiling **water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes.

Reserve **¼ cup cooking water**; drain pasta.



4. Add pesto

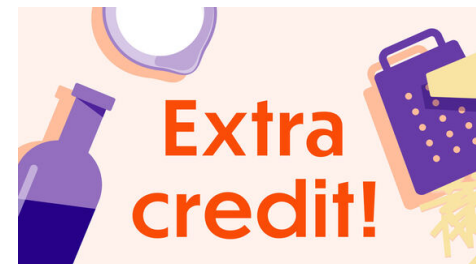
In a large bowl, add **pasta**, **pesto**, and **2 tablespoons reserved cooking water**. Mix well, adding more cooking water as needed to reach desired sauce consistency. Season to taste with **salt** and **pepper**.



5. Finish & serve

In a second large bowl, toss **spinach**, **cranberries**, and **walnuts** with **balsamic dressing**. Mix well to coat; season to taste with **salt** and **pepper**. Slice **chicken**.

Serve **salad** alongside **ravioli** and top **ravioli** with **chicken cutlet**. 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.