



Cheese Ravioli with Prosciutto, Basil & Peas:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

Less is more, especially when it comes to Italian cuisine. A handful of high-quality ingredients is all you need. Combine cheese ravioli in a creamy mascarpone sauce with sweet green peas, crisp prosciutto, and fresh basil. It's the perfect combination of flavors and textures. Better still, we cut the prep! This restaurant-quality dinner comes together in 20 minutes, no knife or cutting board required.

What we send

- 3 oz mascarpone ⁷
- 2 oz prosciutto (use half)
- ¼ oz fresh basil
- 9 oz cheese ravioli ^{1,3,7}
- 5 oz peas

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 45g, Carbs 36g, Protein 26g



1. Season mascarpone

In a medium bowl, combine **mascarpone** and **¼ cup water**, whisking until smooth (it's okay if there are a few lumps). Season with **pepper**.



2. Pan-fry prosciutto

Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add **half of the prosciutto** in an even layer and cook until fragrant and browned in spots, about 2 minutes, flipping halfway. Transfer to a paper towel-lined plate. Return skillet to stovetop.



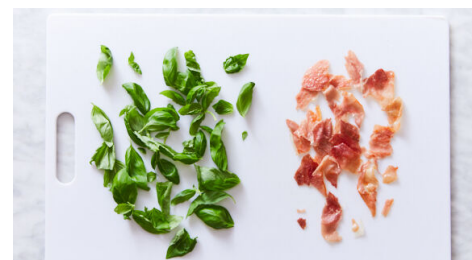
3. Prep basil

While **prosciutto** browns, pick **basil leaves** from stems; discard stems.



4. Cook ravioli & peas

Heat **1 tablespoon oil** in same skillet over medium-high. Add **ravioli** in a nearly even layer; cook, without stirring, until golden-brown on the bottom, 1-2 minutes. Add **peas** and **½ cup water**, then immediately cover. Cook until ravioli is tender and peas are warmed, about 5 minutes. (If water evaporates before ravioli is tender, add 2 tablespoons water at a time, as needed.)



5. Tear prosciutto & basil

Tear **prosciutto** and **basil** into bite-sized pieces.



6. Finish & serve

Add **seasoned mascarpone** and **half each of the prosciutto and basil** to skillet with **ravioli and peas**. Cook over medium-high heat, stirring, until combined and **ravioli** is coated in **sauce**, about 30 seconds. Garnish with **remaining prosciutto and basil**. Enjoy!