



Wonton Ravioli

with Ricotta, Lemon, and Kale



1h



2 Servings

We used wonton wrappers for a simple and elegant homemade pasta, filled with the irresistible combination of ricotta and Parmesan. While these are fairly easy to make, they do take more time than our other recipes. But don't be daunted! Here are a few tips to get you started: grab a dish towel to keep the raviolis covered as you prep (you don't want them to dry out), and pull out a pastry brush...

What we send

- dried red chile flake
- Tuscan kale
- lemon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 745kcal



1. Make filling

Finely grate Parmesan. Mix ricotta, half of Parmesan, 1 teaspoon oil and ¼ teaspoon each salt and pepper until combined. Lay 6 wonton wrappers on a work surface and lightly brush edges with water (keep remaining wrappers covered with a dish towel).



2. Make raviolis

Spoon scant 1 tablespoon of ricotta mixture into center of each wrapper. Place another wrapper on top, pressing edges gently to seal; keep finished raviolis covered. Repeat with remaining ingredients to make 12 raviolis.



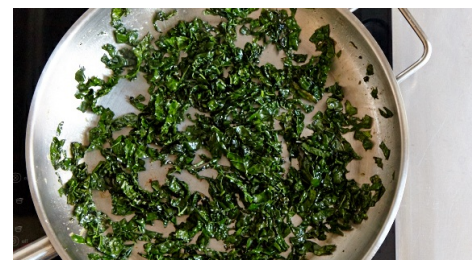
3. Prepare kale

Remove stems from Tuscan kale, roll leaves up and thinly slice. Zest half of lemon and cut lemon in half.



4. Toast breadcrumbs

Bring a large pot of salted water to a boil. Heat 1 tablespoon olive oil in a large skillet over medium. Add panko and cook, stirring, until golden brown, about 2 minutes. Transfer to a small bowl and season with salt and pepper.



5. Cook kale

Wipe skillet and return to medium-high. Add butter and cook, stirring, until butter browns, 1-2 minutes. Add kale, lemon zest and season with salt and pepper. Cook, tossing, until wilted, about 2 minutes. Remove from heat, squeeze half lemon over. Set skillet aside.



6. Assemble

Add ravioli to boiling water; cook until tender, 4 minutes. Transfer raviolis and 1 cup pasta water to skillet with kale. Return to medium-high. Cook, shaking, until liquid is reduced a, about 4 minutes. Serve topped with panko, Parmesan, and chile flake. Enjoy!