



Pierogi Raviolis & Sour Cream

with Spinach Salad



ca. 20min



2 Servings

We combined the best elements from two of our most favorite comfort foods—cheese pierogis and ravioli! Sweet caramelized onions are tossed with the cheese ravioli and it's all served with a dollop of sour cream and dill. A crunchy cucumber and baby spinach salad, topped with a white wine vinaigrette and fresh dill throughout makes for a perfect and fresh side. Cook, relax, and enjoy!

What we send

- fresh dill
- ravioli ^{1,3,7}
- cucumbers
- yellow onion
- baby spinach
- sour cream ⁷

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

Tools

- colander
- pot
- 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

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 46g, Carbs 63g, Proteins 18g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve, peel, and thinly slice **all of the onion** (about 1¼ cups). Pick **dill fronds** from stems, then chop fronds, discarding stems. Trim ends from **cucumbers**, then halve lengthwise and cut crosswise into ¼-inch half moons.



2. Pickle cucumbers

In a large bowl, combine **1 tablespoon vinegar**, **1 teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds pepper**, whisking until sugar and salt dissolve. Whisk in **3 tablespoons oil**. Stir in **cucumbers** and **1 tablespoon of the dill fronds**. Set aside until step 6. In a small bowl, combine **all of the sour cream**, **1 tablespoon water**, and **¼ teaspoon each salt and pepper**.



3. Caramelize onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until softened and beginning to brown, about 8 minutes. Add **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds pepper**. Cook until deep golden-brown, 2-3 minutes more.



4. Cook ravioli

While **onions** caramelize, add **ravioli** to boiling water and cook until al dente, about 4 minutes. Reserve **¼ cup pasta water**, then drain ravioli.



5. Add ravioli to skillet

Transfer **ravioli**, **reserved pasta water**, and **1 tablespoon butter** to skillet with **onions**. Cook over medium-high heat until butter is melted and liquid is reduced slightly, about 1 minute. Remove from heat and season to taste with **salt** and **pepper**.



6. Finish salad & serve

Add **spinach** to bowl with **cucumbers** and toss to combine. Season to taste with **salt** and **pepper**. Serve **ravioli** and **onions** topped with **sour cream** and **remaining dill fronds**. Serve **salad** alongside. Enjoy!