



Brown Butter Gluten Free Spinach Ravioli

with Spinach, Apple & Walnut Salad



ca. 20min



2 Servings

A quick brown butter sauce, although humble in its simplicity, is perhaps one of the most elegant ways to top ravioli. The process of browning butter creates a rich nuttiness that should make your taste buds pretty happy. We've infused ours with fresh rosemary, for a little something extra in the flavor department. The baby spinach salad features crisp apple slices and toasted walnuts.

What we send

- ¾ oz Parmesan ⁷
- ¼ oz fresh rosemary
- 1 oz walnuts ¹⁵
- 1 apple
- 9 oz gluten free spinach ravioli ^{3,7}
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)
- butter ⁷

Tools

- vegetable peeler
- medium pot
- medium skillet
- colander

Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 56g, Carbs 48g, Protein 19g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Using a vegetable peeler, shave thin strips of **Parmesan**. Pick **1 teaspoon rosemary leaves** from stems; discard stems and finely chop leaves (save rest for own use).

Coarsely chop **walnuts**.



4. Boil ravioli

Add **ravioli** to boiling water. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate ravioli.) Cook, stirring gently, until al dente, according to instructions on package.

Reserve **⅓ cup pasta water**, then drain ravioli.



2. Macerate apples

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**.

Quarter **apple**, remove core, and thinly slice each quarter crosswise. Add apples to dressing, tossing to coat.



5. Make brown butter

Heat **3 tablespoons butter** and **chopped rosemary leaves** in reserved skillet over medium-high, stirring often. Cook until dark golden flecks appear and the butter smells nutty and toasty, 2-4 minutes (watch closely as it can quickly go from brown to burnt).

Remove skillet from heat and swirl in **reserved ⅓ cup pasta water**.



3. Toast walnuts

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **chopped walnuts** and toast, stirring, until golden brown and fragrant, 2-3 minutes (watch closely).

Transfer to the bowl with **apples**. Wipe out skillet and reserve for step 5.



6. Finish pasta & serve

Add **ravioli** to **brown butter sauce**. Cook over medium-high heat, gently tossing ravioli in sauce, until sauce is slightly thickened and coats pasta, about 2 minutes. Add **spinach** and **shaved Parmesan** to bowl with **apples and walnuts**, tossing to combine. Season to taste with **salt and pepper**.

Serve **brown butter ravioli** with **salad** alongside. Enjoy!