



## Martha's Best Lemon-Burrata Ravioli with Corn

Zucchini & Toasted Pine Nut Crumble



under 20min



2 Servings

There's a lot to love about summertime, like the longer days and the warm sun, but our favorite thing is the produce! This plate features two of our seasonal favorites, sweet corn and tender zucchini, which come together in a buttery-lemon sauce for lemon-burrata stuffed ravioli. A toasted pine nut, panko, and Parmesan cheese crumble on top adds a rich crunch. This is truly an ode to sunshine on a plate!

## What we send

- 1 ear of corn
- 1 zucchini
- garlic
- 1 shallot
- 1 lemon
- ½ oz pine nuts <sup>15</sup>
- 1 oz panko <sup>1</sup>
- ¾ oz Parmesan <sup>7</sup>
- ¼ oz fresh parsley
- 9 oz lemon-herb burrata ravioli <sup>1,3,7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- medium pot
- microplane or grater
- medium skillet

## Allergens

Wheat (1), 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 800kcal, Fat 47g, Carbs 77g, Protein 26g



### 1. Prep ingredients

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

Use a knife to cut **corn kernels** from cob. Trim ends from **zucchini**; halve lengthwise. Slice half crosswise into ¼-inch thick half moons (save rest for own use). Finely chop **1 teaspoon garlic**. Halve and thinly slice **¾ cup shallot**. Finely grate **1 teaspoon lemon zest** and squeeze **half of the lemon juice** into a small bowl.



### 4. Cook corn & zucchini

Melt **2 tablespoons butter** in reserved skillet over medium-high. Cook, shaking skillet gently, until **butter** turns light golden brown, 2-3 minutes. Add **corn** and **zucchini**; cook, stirring occasionally, until vegetables are tender, 2-3 minutes. Stir in **chopped garlic** and cook until fragrant, about 30 seconds more. Season to taste with **salt** and **pepper**.



### 2. Make pine nut crumble

Heat **¼ cup oil** in a medium skillet over medium until shimmering. Add **shallots**; cook, stirring, until lightly golden, 3-5 minutes. Add **pine nuts** and **panko**; cook, stirring, until just golden, 2-3 minutes. Transfer to a paper towel-lined plate; season with **salt**. Finely grate **Parmesan**, if needed; add to breadcrumbs and toss to combine. Wipe out skillet and reserve for step 4.



### 5. Add ravioli & sauce

Add **ravioli** and **reserved cooking water** to skillet with **vegetables**; simmer until **sauce** is reduced, glossy, and slightly thickened, 3-4 minutes. Remove from heat, then stir in **lemon zest and juice**. Season to taste with **salt** and **pepper**.



### 3. Cook ravioli

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 2-3 minutes. Reserve **½ cup cooking water**, then carefully drain ravioli.



### 6. Finish & serve

Pick **parsley leaves** (finely chop, if desired) from stems; discard stems.

Serve **ravioli and vegetables** with **pine nut crumble** and **parsley** sprinkled over top. Enjoy!