



## Tomato & Brown Butter Gluten Free-Ravioli

with Arugula Salad



ca. 20min



2 Servings

Brown butter is the stuff of dreams! The milk solids in the melted butter become golden-brown and take on a nutty flavor that is delicious enough to stand alone as its own sauce, but here, we've incorporated it into a tomato sauce. It adds a velvety richness that really ups the ante on weeknight dinner. Just be careful, as butter goes from brown (which you want) to black (which you don't!) very quickly!



## What we send

- 14½ oz whole peeled tomatoes
- 2 (¾ oz) Parmesan <sup>7</sup>
- 9 oz gluten free spinach ravioli <sup>3,7</sup>
- 5 oz arugula
- 2 oz basil pesto <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or balsamic vinegar)
- butter <sup>7</sup>
- garlic

## Tools

- medium saucepan
- microplane or grater
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 720kcal, Fat 50g, Carbs 46g, Protein 25g



### 1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Cover and keep warm until step 4.

Coarsely chop **1 teaspoon garlic**. Use kitchen shears to cut **tomatoes** in the can until finely chopped.

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**; set aside until step 6. Finely grate **Parmesan**, if necessary.



### 4. Boil ravioli

Return water to a boil.

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, 3-4 minutes.

Reserve **¼ cup cooking water**, then drain ravioli.



### 2. Brown butter

Melt **1 tablespoon butter** in a medium skillet over medium-high, stirring often. As butter browns, dark golden flecks will appear and the butter will smell nutty and toasty, 2-4 minutes (watch closely).

Once browned, immediately remove from heat and pour into a small heatproof bowl, being sure to scrape all the browned flecks from bottom of skillet.



### 5. Toss ravioli

Add **ravioli** to skillet with **sauce** over medium heat. Add **half of the Parmesan** in large pinches, stirring to avoid clumping; gently toss to coat.

Add **2-4 tablespoons of the reserved cooking water**, if sauce seems too thick.



### 3. Make sauce

Heat **1 tablespoon oil** and **chopped garlic** in same skillet over medium-high, stirring, until garlic is sizzling and fragrant, about 1 minute. Add **tomatoes**, **½ teaspoon salt**, and **several grinds of pepper**. Reduce heat to medium, and simmer until sauce is thickened, 5-8 minutes.



### 6. Dress salad & serve

Add **arugula** to the bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**.

Spoon **ravioli and sauce** into bowls and drizzle **brown butter** over top. Garnish with **pesto** and **remaining Parmesan**. Serve **ravioli** with **salad** alongside. Enjoy!