



Wilted Spinach & Gluten Free-Ravioli

with Broccoli-Walnut Pesto



20-30min



2 Servings

We toss cheesy, pillowy gluten free cheese ravioli with spinach and a nutty walnut-broccoli pesto to make for a dinner that's pretty hard to resist. And that's ok, because with each lemony, cheesy bite, you're loading up with vegetable goodness!

What we send

- 1 oz walnuts ¹⁵
- ½ lb broccoli
- garlic
- ¼ oz fresh parsley
- ¾ oz Parmesan ⁷
- 1 lemon
- 9 oz gluten free cheese ravioli ^{3,7}
- 3 oz mascarpone ⁷
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- small skillet
- microplane or grater

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 54g, Carbs 51g, Protein 26g



1. Toast walnuts

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

Heat **1 teaspoon oil** in a small skillet over medium. Add **walnuts** and cook, stirring frequently, until golden brown, about 5 minutes (watch closely). Sprinkle with **salt**. Transfer nuts to a cutting board to cool slightly.



4. Make broccoli pesto

Finely chop **walnuts** and **half of the broccoli**. Transfer chopped walnuts and broccoli to a medium bowl. Add **lemon zest, chopped garlic and parsley, half of the Parmesan**, and **3 tablespoons oil**. Stir to combine, then season to taste with **salt and pepper**.



2. Prep ingredients

Cut **broccoli** into 2-inch florets, if necessary. Finely chop **1 teaspoon garlic**. Pick and coarsely chop **parsley leaves**; discard stems.

Finely grate **Parmesan**. Finely grate **¼ teaspoon lemon zest**, then squeeze **1 tablespoon juice** into a small bowl, keeping them separate. Cut any remaining lemon into wedges.



3. Cook broccoli

Add **broccoli** to boiling water. Cook until bright green and crisp-tender, about 3 minutes. Use a slotted spoon to transfer broccoli to a colander. Cover pot, reduce heat to low, and keep water warm for step 5.



5. cook ravioli

Bring pot of water back to a boil. Add **ravioli** and cook until al dente, 2-3 minutes. Reserve **¼ cup cooking water**, then add **spinach** to pot, stir once, and drain ravioli and spinach; return both to the pot.



6. Finish & serve

Add **broccoli pesto, reserved broccoli florets, lemon juice, reserved cooking water**, and **¼ cup mascarpone** to pot. Cook over medium heat, tossing gently, until just combined and warm. Season to taste with **salt and pepper**.

Serve **ravioli** sprinkled with **remaining Parmesan** and with **lemon wedges** for squeezing over top. Enjoy!