

DINNERLY



Creamy Lemon-Garlic Gluten Free-Ravioli

with Snap Peas



20-30min



2 Servings

Everyone says, "True beauty is on the inside." But, they've clearly never met these creamy pillows of lemon zest and bliss. Take a bite and tell us you disagree... that's what we thought. We've got you covered!

WHAT WE SEND

- 1 lemon
- ¾ oz Parmesan ⁷
- 4 oz snap peas
- 1 oz cream cheese ⁷
- 9 oz gluten free cheese ravioli ^{3,7}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour (or gluten-free alternative)
- ½ cup milk ⁷

TOOLS

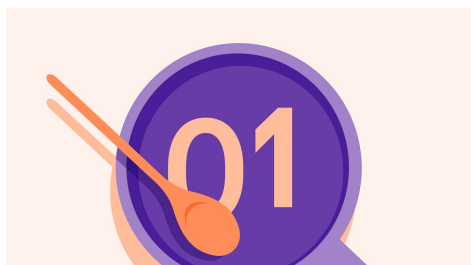
- medium pot
- box grater or microplane
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 36g, Carbs 51g, Protein 22g



1. Prep ingredients

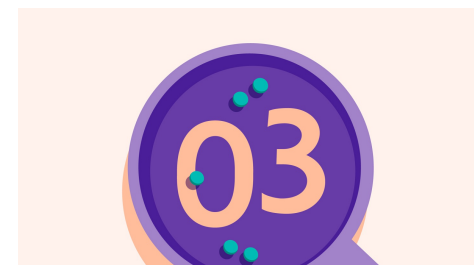
Bring a medium pot of **salted water** to a boil over high. Finely grate **1 teaspoon lemon zest**, then separately squeeze **1 teaspoon of juice**; cut any remaining lemon into wedges.

Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Trim ends from **snap peas**.



2. Cook snap peas

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **snap peas** and a **pinch each of salt and pepper**. Cook, stirring, until crisp-tender and browned in spots, 3–4 minutes. Transfer to a bowl and cover to keep warm.



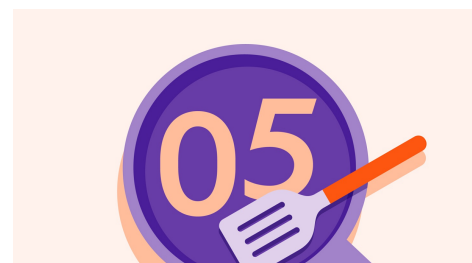
3. Build lemon-garlic sauce

Heat **1½ tablespoons oil** in same skillet over medium. Add **lemon zest, chopped garlic**, and **1 tablespoon flour** to skillet; cook, stirring, until fragrant, about 1 minute. Stir in **cream cheese** and **½ cup milk**. Bring to a simmer, then cook, stirring, until smooth, 1–2 minutes. Remove from heat and cover to keep warm.



4. Cook ravioli

Add **ravioli** to boiling water, then cook, stirring gently, until al dente, about 3 minutes. Reserve **¼ cup cooking water**, then drain ravioli. Transfer ravioli, reserved cooking water, and **half of the Parmesan** to same skillet with **lemon-garlic sauce**.



5. Finish & serve

Cook **ravioli** over medium, stirring until sauce slightly thickens and coats ravioli, about 1 minute; season to taste with **salt** and **pepper**. Toss **snap peas** in bowl with **lemon juice, a drizzle of oil**, and a **pinch each salt and pepper**.

Garnish **lemon-garlic ravioli** with **remaining Parmesan**. Serve **snap peas** alongside with **lemon wedges** for squeezing. Enjoy!



6. Crunch, crunch!

Toast up some gremolata breadcrumbs and call yourself Italian! Coat breadcrumbs or panko in olive oil, season with salt and pepper, and toast in the oven or a skillet until fragrant and golden brown. Mix them with freshly chopped parsley and even some crushed red pepper for a little spice. Dust them over the top of the ravioli for texture bliss!