



Brown Butter Gluten Free-Cheese Ravioli

with Spinach & Pine Nut Dressing



ca. 20min



2 Servings

This super elegant dish is a study in contrasts of flavors, textures, and colors. Spinach is wilted to create silky ribbons, as it's combined with cheesy gluten free ravioli. It's all topped with a "dressing" of crispy-fried sage, shallots, and pine nuts. If you happen to have a chilled prosecco on hand, by all means give it a pour!

What we send

- ¼ oz fresh sage
- 1 shallot
- ¾ oz Parmesan ⁷
- 2 (½ oz) pine nuts ¹⁵
- 9 oz pkg gluten free cheese ravioli ^{3,7}
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium pot
- microplane or grater
- medium skillet

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 670kcal, Fat 45g, Carbs 49g, Protein 22g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Pick and thinly slice **sage leaves**, discarding stems. Halve and thinly slice **¾ cup shallot**. Finely grate **Parmesan**.



2. Toast pine nuts

In a medium skillet, heat **2 tablespoons oil** over medium-high. Add **pine nuts** and cook, stirring, until just golden, 2-3 minutes (watch closely). Using a slotted spoon, carefully transfer pine nuts to a paper towel-lined plate.



3. Make topping

To same skillet, add **¾ of the shallots** (save rest for step 5) and cook, stirring occasionally, until browned and crisp, 4-5 minutes. Stir in **sage** and cook until crisp, 1-2 minutes (watch closely). Transfer to paper towel-lined plate with **pine nuts** to drain; season with **salt**. Transfer all to a small bowl, then stir in **¼ of the Parmesan** and **several grinds of pepper**.



4. Cook ravioli

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes. Reserve **1 cup cooking water**, then carefully drain.



5. Sauce ravioli

To same skillet, heat **1 tablespoon butter** over medium-high. Add **remaining sliced shallots**; cook, stirring, until golden, 2-3 minutes. Add **ravioli** and **½ cup of the cooking water**; simmer until reduced, 3-4 minutes. Add **remaining Parmesan**; season to taste with **salt** and **pepper**. Cook until sauce is creamy, 1-2 minutes. Add **spinach** and **1-2 tablespoons cooking water**.



6. Finish & serve

Gently stir **ravioli and spinach** together until spinach is wilted. Serve **ravioli and spinach** with crispy **pine nut topping** spooned over top. Enjoy!