



Ravioli & Brown Butter Alfredo

with Crunchy Roasted Broccolini



20-30min



2 Servings

Browning butter is the ultimate chef's trick, imparting a delicious nutty flavor to all kinds of dishes—savory or sweet. Here, we add creamy mascarpone and shallots to the toasted butter creating a decadent sauce for cheese ravioli. We serve the ravioli with an equally delicious side, roasted broccolini that's kicked up a notch, thanks to a crispy panko-lemon zest-Parmesan coating.

What we send

- 1 lemon
- 1 shallot
- ¼ oz fresh parsley
- ¾ oz Parmesan ⁷
- ½ lb broccolini
- 1 oz panko ¹
- 9 oz cheese ravioli ^{1,3,7}
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg ³
- butter ⁷

Tools

- rimmed baking sheet
- large saucepan
- microplane or grater
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 67g, Carbs 64g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a large rimmed baking sheet. Bring a large saucepan of **salted water** to a boil. Finely grate **½ teaspoon lemon zest**; cut **lemon** into wedges. Finely chop **¼ cup shallot**. Pick and coarsely chop **parsley leaves**; discard stems. Finely grate **Parmesan**, if necessary.



4. 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, 3–4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



2. Prep broccolini

Trim **broccolini**, then halve (or quarter, if large) lengthwise. Beat **1 large egg** in a medium bowl. Add broccolini, tossing to coat. Add **panko**, **half each of the lemon zest and Parmesan**, and a **generous pinch each of salt and pepper**, tossing to coat.



3. Roast broccolini

Arrange **broccolini** on prepared baking sheet; sprinkle any crumbs left in the bowl on top. Roast on center oven rack until golden and crisp-tender, 12–16 minutes (watch closely as ovens vary).



5. Brown butter & make sauce

Melt **2 tablespoons butter** in a medium skillet over medium-high. Cook, shaking skillet gently, until butter turns light golden brown, 2–3 minutes. Add **chopped shallots**, and cook, stirring, about 1 minute. Add **mascarpone** and **¼ cup reserved cooking water**; season to taste with **salt and pepper**. Bring to a simmer.



6. Finish & serve

Add **ravioli** and **remaining Parmesan** to the skillet and cook, gently stirring, until sauce is thickened and coats ravioli, 1–2 minutes. Add more **reserved cooking water**, if needed to thin sauce. Season to taste with **salt and pepper**. Serve **ravioli** sprinkled with **parsley** and **remaining lemon zest**. Serve **broccolini** and **lemon wedges** on the side. Enjoy!