

DINNERLY



Asparagus-Gruyère Ravioli with Peas

Ricotta & Creamy Lemon-Parm Sauce



20-30min



2 Servings

Don't you just love it when a dish is delicious AND pretty? Beautifully striped asparagus-gruyère ravioli mingles with plump peas and creamy dollops of ricotta. Fresh mint and a silky, lemony Parm sauce tie this picture perfect dish together. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 1 lemon
- ¼ oz fresh mint
- 4 oz ricotta ⁷
- 9 oz asparagus-gruyère ravioli ^{1,3,7}
- 2½ oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp unsalted butter ⁷

TOOLS

- large saucepan
- microplane or grater
- colander
- large 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 640kcal, Fat 39g, Carbs 45g, Protein 27g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely grate **half of the Parmesan**. Finely grate **1 teaspoon lemon zest**; squeeze **½ tablespoon juice**. Pick **mint leaves** from stems and finely chop; discard stems. Drain any excess water from **ricotta**.

In a small bowl, stir together **ricotta** and **lemon zest**; season to taste with **salt and pepper**. Set aside for step 5.



2. Cook pasta

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. Add **peas**; cook for another 30 seconds.

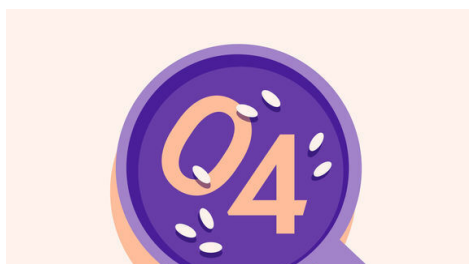
Reserve **½ cup cooking water**; drain **ravioli and peas** into a colander.



3. Make sauce

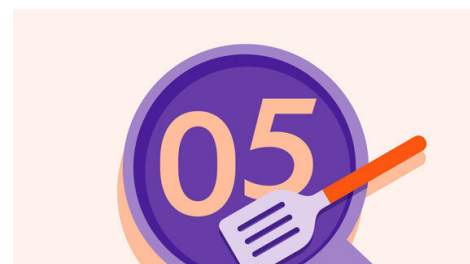
Cut **4 tablespoons butter** into 1-inch pieces. To a large skillet, add butter **¼ cup reserved cooking water**. Cook over high heat, whisking frequently, until a glossy, opaque sauce has formed, 1–2 minutes.

Remove skillet from heat and whisk in **grated Parmesan** and **lemon juice** until smooth.



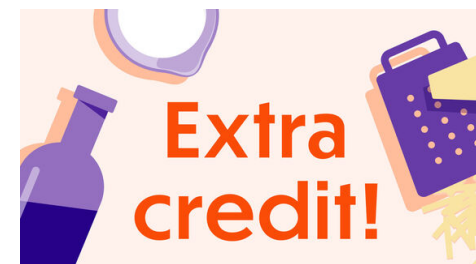
4. Finish pasta

Add **ravioli, peas**, and **mint** to skillet; gently stir to coat. Season to taste with **salt and pepper**. Loosen with additional cooking water if sauce is too thick, 1 tablespoon at a time.



5. Serve

Divide **ravioli** between plates. Dollop with **ricotta** (if desired, transfer ricotta to a ziplock bag, cut a ½-inch opening in a corner, and pipe). Garnish with **additional grated Parmesan**, if desired. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.