

MARLEY SPOON



Burrata Ravioli with Eggplant,

Fried Caper Crumb, & Hot-Honey



40-50min



2 Servings

What we send

- garlic
- ¼ oz fresh parsley
- 1 oz capers ¹⁷
- ¾ oz Parmesan ⁷
- 1 lemon
- 1 eggplant
- 1 oz panko ¹
- 9 oz lemon-herb burrata ravioli ^{1,3,7}
- 2 (½ oz) Mike's Hot Honey

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- microplane or grater
- large skillet

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **2 large garlic cloves**. Finely chop **parsley leaves**, discarding stems. Pat **capers** dry.

Finely grate **half of the Parmesan** (save rest for own use). Zest **half of the lemon** and squeeze **½ tablespoon juice**. Cut **half of the eggplant** into ¾-inch pieces (save rest for own use).



2. Prep eggplant

Toss **eggplant** with **½ teaspoon salt**, spread in an even layer on a paper towel-lined plate. Microwave eggplant until dried to the touch and slightly shriveled, about 5 minutes; cool slightly.



3. Cook caper crumb

In a large skillet, combine **capers** and **2 tablespoons oil**. Cook over medium heat, stirring frequently, until capers have darkened and shrunk, 3-4 minutes. Add **panko** and continue cooking, stirring frequently, until golden brown, 3-4 minutes. Season lightly with **salt** then transfer to a bowl.

Cool to room temperature, then stir in **lemon zest, Parmesan, and parsley**.



4. Cook eggplant

Wipe skillet clean and heat **2 tablespoons oil** over medium-high heat. Add **eggplant** and distribute in an even layer. Cook, stirring occasionally, until eggplant is browned and fully tender, 4-5 minutes. Add **garlic** and cook, stirring frequently, until fragrant, about 1 minute. Remove from heat; season to taste with **salt** and **pepper**.



5. 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. Reserve **½ cup cooking water**; drain pasta.



6. Finish & serve

Add **pasta, lemon juice, and ¼ cup reserved cooking water** to skillet with **eggplant**. Cook, stirring occasionally, until some of the eggplant has broken down and pasta is coated in a lightly thickened sauce, 1-2 minutes.

Divide **pasta and eggplant** between plates. Sprinkle with **fried caper crumb** and drizzle with **hot honey**. Enjoy!