

MARLEY SPOON



Lemon-Burrata Ravioli with Seared Eggplant

Fried Caper Breadcrumbs & Hot Honey



40-50min



2 Servings

We live for unique pasta pairings, and this combo is sure to impress even the most discerning of tastebuds. Seared eggplant brings a tender richness to delicate burrata ravioli. Toasted panko combines with capers, lemon zest, Parmesan, and parsley to create a deliciously zippy, briny topping. A drizzle of hot honey is our final delightful surprise to add depth and a touch of heat.

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
- microwave
- 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 700kcal, Fat 41g, Carbs 70g, Protein 20g



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**, if necessary (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).



4. Cook eggplant

Wipe skillet clean and heat **2 tablespoons oil** over medium-high. Add **eggplant** 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**.



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.



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.



3. Cook caper breadcrumbs

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**.



6. Finish & serve

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

Divide **ravioli and eggplant** between plates. Sprinkle with **fried caper breadcrumbs** and drizzle with **hot honey**.

Enjoy!