

DINNERLY



Fast! Asparagus-Gruyère Ravioli & Snap Peas

with Crispy Parmesan Breadcrumbs



ca. 20min



2 Servings

Yes this dish is kind of fancy. And yes, you have every right to feel fancy making it. But it still comes together in a snap (pea!—We couldn't resist!). Delicate asparagus-gruyère ravioli meets sweet, crunchy snap peas for delicious and playful texture. A lemony cream cheese sauce coats the ravioli and veg before it's all topped with perfectly cheesy, crunchy Parmesan breadcrumbs. We've got you covered!

WHAT WE SEND

- 4 oz snap peas
- 1 lemon
- 1 oz panko ¹
- $\frac{3}{4}$ oz Parmesan ⁷
- 9 oz asparagus-gruyère ravioli ^{1,3,7}
- 1 oz cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- microplane or grater
- large skillet
- colander

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 570kcal, Fat 30g, Carbs 56g, Protein 21g



1. Toast breadcrumbs

Bring a large saucepan of **salted water** to a boil. Trim stem ends from **snap peas**. Finely grate **Parmesan**, if necessary. Into a medium bowl, finely grate **half of the lemon zest**.

In a large skillet, heat **2 tablespoons oil** over medium heat. Add **panko** and cook, stirring frequently, until golden brown, 3–4 minutes.



2. Cook snap peas

Transfer **panko** to bowl with **lemon zest**, cool to room temperature, then stir in **Parmesan**. Season to taste with **salt** and **pepper**.

Wipe out skillet. Heat **1 teaspoon oil** over high heat until smoking. Add **snap peas** and cook, stirring occasionally, until deeply browned in spots and crisp-tender; 3–4 minutes. Season to taste with **salt** and **pepper**.



3. Cook ravioli

Remove skillet from heat and set aside.

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, 4–5 minutes. Reserve $\frac{1}{4}$ cup **cooking water** before draining ravioli.



4. Finish & serve

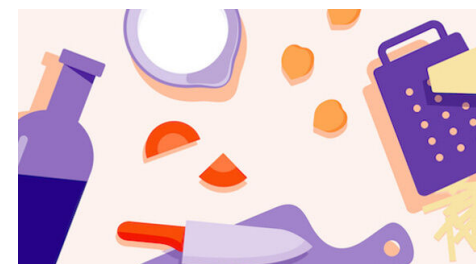
In a small bowl, whisk together **cream cheese**, **1 teaspoon lemon juice**, and **reserved cooking water** until smooth and no lumps remain. Add **cream cheese mixture** and **ravioli** to skillet with **snap peas**. Cook over high heat, swirling skillet constantly, until ravioli is coated in a glossy sauce, about 1 minute.

Serve **ravioli and snap peas** topped with **seasoned panko**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!