



## Ravioli & Brown Butter Alfredo

with Crunchy Roasted Broccoli



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 broccoli 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 <sup>2</sup>
- ½ lb broccoli
- 1 oz panko <sup>3</sup>
- 9 oz cheese ravioli <sup>1,2,3</sup>
- 3 oz mascarpone <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- butter <sup>2</sup>

## Tools

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

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 60g, Carbs 63g, Protein 29g



### 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 broccoli

Cut **broccoli** into 1-inch florets, if necessary. Beat **1 large egg** in a medium bowl. Add broccoli, 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.



### 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.



### 3. Roast broccoli

Arrange **broccoli** 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).



### 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 **broccoli** and **lemon wedges** on the side. Enjoy!