



## Cheesy Ravioli & Peas

with Spinach-Walnut Pesto & Peas



ca. 20min



2 Servings

Pesto can be so much more than just basil and pine nuts. Like this one that uses heart-healthy spinach and walnuts. Even though we got creative with the main players, no pesto can be complete without a little Parmesan cheese and zesty garlic! Paired with creamy cheese ravioli and fresh peas, this is a combo that's tough to beat. Pro tip: use a food processor to do the pesto prep quickly!

## What we send

- 2 (1 oz) walnuts <sup>1</sup>
- garlic
- 5 oz baby spinach
- ¾ oz Parmesan <sup>2</sup>
- 1 pkt crushed red pepper
- 5 oz peas
- 9 oz cheese ravioli <sup>3,2,4</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium saucepan
- rimmed baking sheet
- microplane or grater
- colander

## Allergens

Tree Nuts (1), Milk (2), Egg (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 770kcal, Fat 55g, Carbs 44g, Protein 29g



### 1. Toast walnuts

Preheat oven to 375°F with a rack in the center position. Bring a medium saucepan of **salted water** to a boil. Spread **walnuts** on a rimmed baking sheet. Toast until golden brown and fragrant, about 8 minutes (watch closely as ovens vary). Transfer to a plate to cool slightly.



### 4. Cook peas

Bring water back to a boil. Add **peas** to boiling water.



### 2. Prep ingredients

Peel and finely grate **1 teaspoon garlic**.

Finely chop **2 packed cups spinach leaves**. Transfer remaining spinach to a medium bowl.

Finely grate **Parmesan**. Finely chop **toasted walnuts**.



### 5. Cook ravioli

Add **ravioli** to saucepan with **peas** and cook until al dente, 3-4 minutes. Reserve **¼ cup pasta water**, then drain ravioli and peas.

Return **ravioli and peas** to saucepan. Add **whole spinach leaves** and stir to wilt.



### 3. Make pesto

In a medium bowl, combine **chopped spinach, grated garlic, ¼ cup each of walnuts and Parmesan, 1/8 teaspoon crushed red pepper** (or more or less, depending on your spice preference), **¼ teaspoon salt**, and **a few grinds of pepper**. Add **3 tablespoons oil** and stir gently to combine.



### 6. Finish & serve

Add **pesto** to saucepan along with **reserved pasta water**, tossing gently to combine.

Spoon **ravioli, peas, spinach**, and **any sauce** from the saucepan into bowls. Sprinkle with **remaining walnuts and Parmesan**. Enjoy!