

# DINNERLY



## Brown Butter Gluten Free-Ravioli with Spinach, Walnuts & Crispy Garlic



20-30min



2 Servings

Savory, buttery, garlicky, nutty—we could go on, but we ran out of y's. Who knew you could stuff so much flavor into ravioli? We did, which is why we're bringing you gluten-free ravioli tossed in brown butter and topped with crispy garlic, walnuts, Parm, and spinach. We've got you covered!

### WHAT WE SEND

- 1 oz walnuts <sup>3</sup>
- ¾ oz Parmesan <sup>2</sup>
- 9 oz gluten free cheese ravioli <sup>1,2</sup>
- 5 oz baby spinach
- 1 pkt crushed red pepper

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter <sup>2</sup>

### TOOLS

- medium pot
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 680kcal, Fat 49g, Carbs 45g, Protein 22g



#### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high.

Thinly slice **2 garlic cloves**. Coarsely chop **walnuts**. Finely grate **Parmesan**, if necessary.



#### 2. Toast walnuts & garlic

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **walnuts** and **sliced garlic**; cook, stirring, until just golden and fragrant, 2–3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate and season with **salt** and **pepper**; set aside until ready to serve. Discard any remaining oil; wipe out skillet and reserve for step 4.



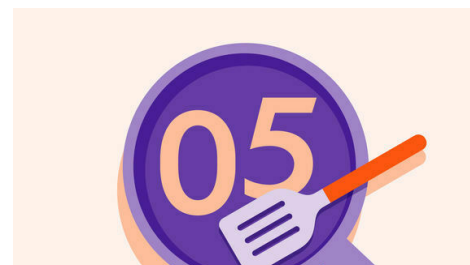
#### 3. Cook ravioli

Add **ravioli** to pot with boiling **salted 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 pasta water**, then carefully drain ravioli.



#### 4. Brown butter

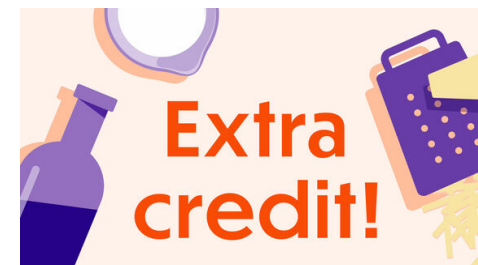
Heat **2 tablespoons butter** in reserved skillet over medium-high, swirling skillet to melt. As butter browns, dark golden flecks will appear and butter will smell nutty and toasty, 2–4 minutes (watch closely). Add in **ravioli** and **reserved pasta water**; simmer, stirring gently, until **sauce** slightly thickens and coats pasta, about 4 minutes.



#### 5. Finish & serve

Add **spinach** to same skillet with **ravioli**; cover to let wilt, 1–2 minutes. Uncover, add **half of the Parmesan**, and gently stir to combine.

Serve **brown butter ravioli** with **crispy walnuts and garlic**, **remaining Parmesan**, and **red pepper flakes** sprinkled over top. Enjoy!



#### 6. Add a side salad!

Serve your ravioli with a bright green salad for a refreshing side. Whisk together 2 tablespoon oil, 2 teaspoons vinegar, and a pinch each of salt, sugar, and pepper. Add chopped romaine, shaved carrots, sliced cucumbers, diced tomatoes—whatever you have on hand!