

DINNERLY



Lemon Burrata Ravioli with Zucchini & Olives

& Toasted Breadcrumbs



30min



2 Servings

We like to think of those fancy ravioli stripes as racing stripes—whoever inhales dinner first shall be victorious. We've got you covered!

WHAT WE SEND

- 1 lemon
- 1 oz Castelvetrano olives
- 1 zucchini
- $\frac{3}{4}$ oz Parmesan ¹
- 1 oz panko ²
- 9 oz lemon-herb burrata ravioli ^{3,1,2}
- 1 pkt crushed red pepper

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large saucepan
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 45g, Carbs 57g, Protein 23g

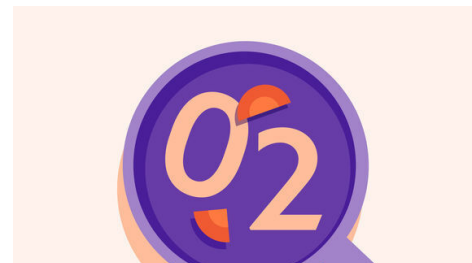


1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Zest and juice **half of the lemon** (save rest for own use). Finely chop **2 large cloves garlic**.

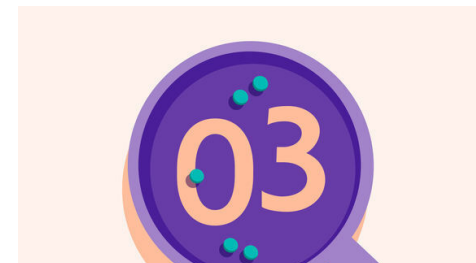
Coarsely chop **olives**. Halve **zucchini** lengthwise, then cut into $\frac{1}{2}$ -inch thick half-moons. Finely grate **Parmesan**, if necessary.



2. Toast breadcrumbs

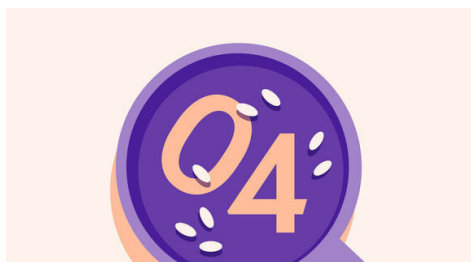
In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high. Add **breadcrumbs** and a **pinch of salt** and cook, stirring constantly, until golden brown, about 2 minutes.

Transfer to a bowl and toss with **half of the lemon zest** and **2 tablespoons Parmesan**. Wipe out skillet.



3. Cook zucchini

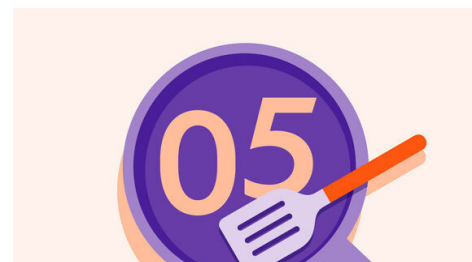
In same skillet, heat **1 tablespoon oil** over medium-high. Add **zucchini** in a single layer. Season with **salt** and **pepper** and cook until browned and tender, 2–4 minutes per side. Transfer to a plate and reserve skillet.



4. Cook ravioli

Add **ravioli** to **boiling water**. Reduce heat and simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve $\frac{1}{2}$ cup **pasta water**, then drain ravioli.

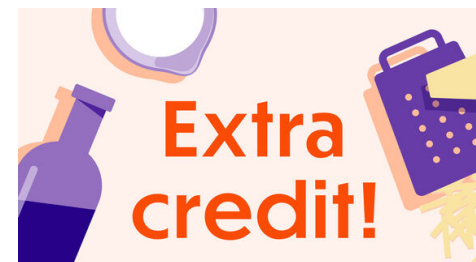
In reserved skillet, heat **2 tablespoons oil** over medium. Add **garlic** and cook, until softened, about 1 minute. Add **olives** and $\frac{1}{2}$ **teaspoon red pepper flakes** (depending on heat preference!) and cook for 30 seconds more.



5. Finish & serve

Add **ravioli**, **zucchini**, **remaining lemon zest**, **3 tablespoons pasta water**, and **1 teaspoon lemon juice**; toss to coat in **oil mixture**. Add more pasta water, 1 tablespoon at a time, to loosen sauce, if desired. Season to taste and add more lemon juice, if desired.

Transfer **ravioli** to bowls and top with **toasted breadcrumbs** and **remaining Parmesan**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.