

DINNERLY



Creamy Lemon-Herb Burrata Ravioli with Balsamic Arugula Salad



ca. 20min



2 Servings

Perfectly pillowy burrata ravioli rests in a creamy sauce flavored by garlic, lemon, and the powerhouse herb of French cooking: tarragon. In between bites of pasta, refresh with a balsamic salad loaded with marinated tomatoes and shaved Parmesan. We've got you covered!

WHAT WE SEND

- ¼ oz fresh tarragon
- 1 lemon
- ¾ oz Parmesan ¹
- 1 pkg grape tomatoes
- 1 pkt balsamic vinaigrette
- 3 oz mascarpone ¹
- 9 oz lemon-herb burrata ravioli ^{2,3}
- 1 bag arugula

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- butter ¹

TOOLS

- large saucepan
- microplane or grater
- medium skillet

COOKING TIP

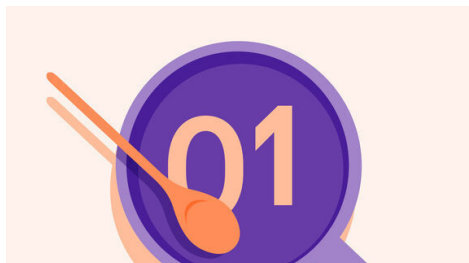
Wrap any remaining herbs in a slightly damp paper towel and store in a plastic bag until ready to use.

ALLERGENS

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

NUTRITION PER SERVING

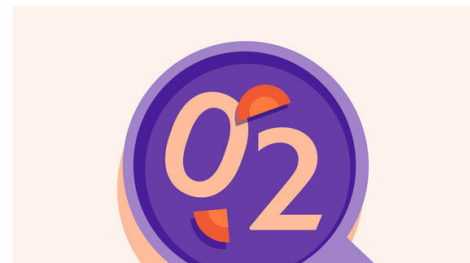
Calories 680kcal, Fat 44g, Carbs 51g, Protein 26g



1. Prep ingredients

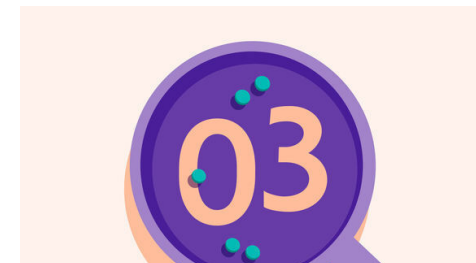
Bring a large saucepan of **salted water** to a boil.

Pick **tarragon leaves** from stems; finely chop 1 teaspoon. Finely chop 1 **teaspoon garlic**. Zest **half of the lemon** and cut into wedges. Shave **Parmesan** using a vegetable peeler, if necessary. Halve **half of the tomatoes** (save rest for own use).



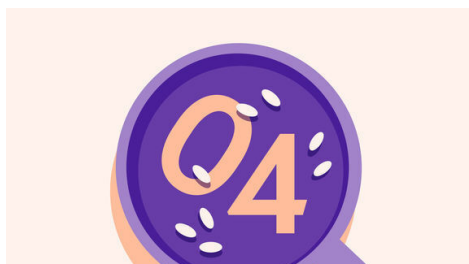
2. Marinate tomatoes

Transfer **balsamic vinaigrette** and **tomatoes** to a medium bowl, stirring to coat. Set aside to marinate.



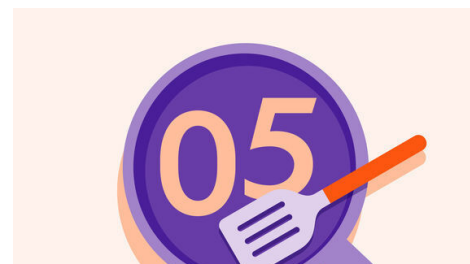
3. Sauté aromatics

In a medium skillet, melt 1 **tablespoon butter** over medium heat. Add **lemon zest**, **chopped tarragon**, and **chopped garlic**; cook, stirring, until fragrant, 1–3 minutes. Add ¼ **cup water** and bring to a simmer. Add **mascarpone** and cook until melted. Season to taste with **salt** and **pepper**.



4. Cook ravioli

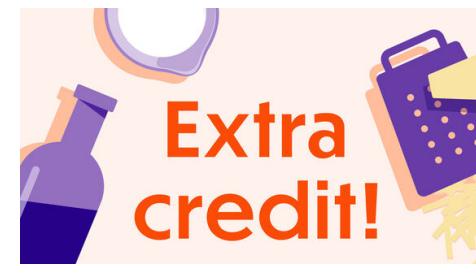
Meanwhile, add **ravioli** to saucepan with boiling **salted water** and cook until pasta floats to the top and is al dente, 2–4 minutes. Using a slotted spoon, transfer ravioli to skillet with **cream sauce**. Cook, swirling skillet, until sauce is reduced and ravioli are coated, 1–3 minutes more.



5. Finish salad & serve

Add **arugula** and **Parmesan** to bowl with **tomatoes**. Toss to coat.

Serve **ravioli** with **tarragon leaves**, if desired, and **lemon wedges**. Enjoy!



6. Check us out!

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