

MARLEY SPOON



Pierogi Ravioli with Sour Cream, Caramelized Onions & Spinach Salad

 ca. 20min  2 Servings

Combining the best of cheese pierogi with Italian ravioli sounds like a comfort food fever dream. Well, we've made that dream come true. We top cheese ravioli with sweet, buttery caramelized onions then serve them with a big dollop of sour cream and generous sprinkling of fresh dill. For a refreshing side, there's a crunchy cucumber and spinach salad tossed with a just-sharp-enough white wine vinaigrette.

What we send

- 1 medium yellow onion
- ¼ oz fresh dill
- 7 oz cucumber
- 2 pkts sour cream ¹
- 1 pkg cheese ravioli ^{2,1,3}
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- sugar
- olive oil
- butter ¹

Tools

- medium pot
- medium skillet
- colander

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 860kcal, Fat 60g, Carbs 62g, Protein 18g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve, peel, and thinly slice **all of the onion** (about 1¼ cups). Pick **dill fronds** from stems, discard stems; chop fronds. Trim and discard ends from **cucumber** (peel if desired), then halve lengthwise and cut crosswise into ¼-inch thick half-moons.



4. Cook ravioli

While **onions** caramelize, add **ravioli** to pot of boiling water and cook, stirring occasionally, until al dente, about 4 minutes. Reserve **¼ cup pasta cooking water**, then drain ravioli.



2. Pickle cucumbers

In a large bowl, whisk to combine **1 tablespoon vinegar**, **1 teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds pepper**. Whisk in **3 tablespoons oil**. Stir in **cucumbers** and **1 tablespoon of the dill fronds**. Set aside until step 6. In a small bowl, stir to combine **all of the sour cream** and **1 tablespoon water**; season to taste with **salt** and **pepper**.



5. Finish ravioli

Transfer **ravioli**, **reserved pasta cooking water**, and **1 tablespoon butter** to skillet with **onions**. Cook, tossing gently, over medium-high heat until butter is melted and liquid is reduced slightly, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.



3. Caramelize onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until softened and beginning to brown, about 8 minutes. Add **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds pepper**; cook, stirring, until deep golden-brown, 2-3 minutes more.



6. Finish salad & serve

Add **spinach** to bowl with **cucumbers** and toss to combine; season to taste with **salt** and **pepper**. Serve **ravioli and caramelized onions** topped with **sour cream** and **remaining dill fronds** with **spinach-cucumber salad** alongside. Enjoy!