

DINNERLY



Creamy Ravioli Primavera with Snap Peas & Parmesan Chips

 ca. 20min  2 Servings

We upped the ante with this delicious ravioli dish by adding zesty snap peas, fresh scallions, and crispy Parmesan chips. For a simple, speedy, and satisfying meal, look no further! We've got you covered!

WHAT WE SEND

- 4 oz snap peas
- 2 scallions
- 9 oz cheese ravioli ^{1,2,3}
- 1 oz cream cheese ²
- ¾ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- large saucepan
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 490kcal, Fat 27g, Carbs 42g, Protein 23g



1. Prep ingredients

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

Finely grate **Parmesan**, if necessary. Trim ends from **snap peas**, then thinly slice on an angle. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**.



2. Make Parmesan chip

In a medium nonstick skillet, sprinkle **half of the Parmesan** in a 5-inch circle. Cook over medium heat until melted and lightly golden, about 4 minutes. Carefully flip and cook, about 30 seconds more. Transfer **Parmesan chip** to a plate to cool (cheese will continue to crisp as it cools).



3. Cook ravioli

Add **ravioli** to saucepan with boiling **water** and cook, stirring, until al dente, about 3 minutes. Reserve **½ cup cooking water**, then drain ravioli.



4. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **garlic** and **scallion whites and light greens**; cook, stirring, about 1 minute. Add **snap peas** and season with **salt** and **pepper**. Cook, stirring, until bright green, about 2 minutes.

Stir in **cream cheese** until melted, then stir in **reserved cooking water** until creamy.



5. Finish & serve

Stir **remaining Parmesan** into skillet with **sauce** (in large pinches to avoid clumping), then add **ravioli**, **scallion dark greens**, and **several grinds of pepper**. Cook, tossing, just until lightly coated, 30 seconds.

Serve **ravioli primavera** with **Parmesan chip** broken into pieces over top. Enjoy!



6. Take it to the next level

Serve this creamy entree alongside a refreshing chopped salad of tomatoes, cucumbers, peppers, and olives tossed in a tangy red wine vinaigrette.