

DINNERLY



Brown Butter Gluten Free-Ravioli with Lemon & Baby Spinach



20-30min



2 Servings

Brown butter is the athleisure of sauces. Humble and effortless, but elegant enough to give a pulled-together impression. Here, we use brown butter to elevate gluten free-cheese ravioli for a dish that'll make your taste buds feel fancy. We've got you covered!

WHAT WE SEND

- 1 lemon
- 9 oz gluten free cheese ravioli ^{1,2}
- 5 oz baby spinach
- $\frac{3}{4}$ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter ²

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 530kcal, Fat 33g, Carbs 42g, Protein 20g



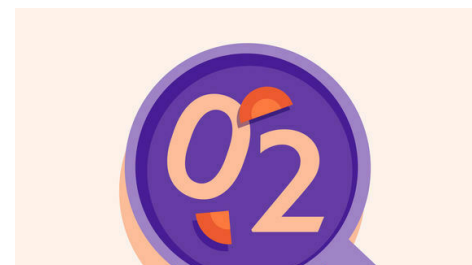
1. Prep ingredients

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

Finely grate $\frac{1}{2}$ **teaspoon lemon zest**, then cut **lemon** into wedges.

Finely grate **Parmesan**, if necessary.

Finely chop **1 teaspoon garlic**.



2. Boil ravioli

Add **ravioli** to pot with boiling **salted water**. Cook, stirring occasionally, until pasta is al dente, 2–3 minutes. Reserve $\frac{1}{2}$ **cup pasta water**, then drain; return pasta to pot off heat and set aside for step 4.



3. Make brown butter

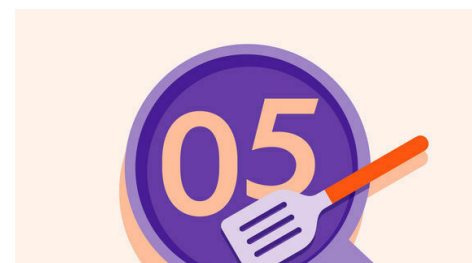
Melt **3 tablespoons butter** in a medium skillet over medium heat. Cook, tilting and swirling skillet often for even browning, until butter turns deep golden and smells nutty, 4–6 minutes (watch closely to avoid burning). Stir in **lemon zest** and **chopped garlic**. Remove skillet from heat, then carefully stir in **reserved pasta water**.



4. Add ravioli & spinach

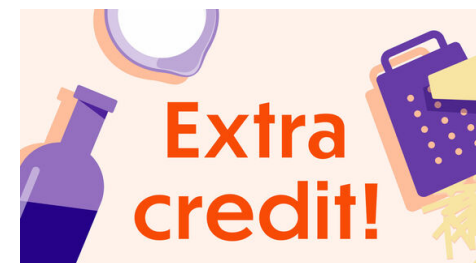
Add **ravioli** to skillet with **brown butter sauce**. Cook over medium-high heat, stirring gently, until sauce slightly thickens and coats pasta, about 2 minutes.

Add **spinach** in batches, stirring after each addition, and cook until just wilted, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Spoon **brown butter ravioli** into bowls, then top with **some of the Parmesan**. Serve with **remaining Parmesan** alongside and **lemon wedges** for squeezing over top. 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.