



Cheese Ravioli & Lemon-Basil Butter

with Broccolini & Walnuts



20-30min



2 Servings

With long crisp-tender stems and abundant florets, broccolini is like the perfect blend of our favorite parts of broccoli and Chinese broccoli. Here, we combine broccolini with cheesy ravioli and toss it in a lemon, basil, and butter sauce. It's topped with toasted walnuts for a delightful crunch and nutty Parmesan cheese.

What we send

- ¾ oz piece Parmesan ⁷
- garlic
- 1 lemon
- 1 bunch broccolini
- 1 oz walnuts ¹⁵
- ½ oz fresh basil
- 1 pkg cheese ravioli ^{1,3,7}

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- large saucepan
- box grater or microplane
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 49g, Carbs 42g, Proteins 26g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Cover and keep warm until step 4. Coarsely grate **Parmesan** on the large holes of a box grater. Thinly slice **1 large garlic clove**. Finely grate **½ teaspoon lemon zest** and squeeze **1 tablespoon lemon juice** into a small bowl; cut any remaining lemon into wedges. Trim ends from **broccolini**, then cut into 2-inch pieces.



4. Cook ravioli

Add **ravioli** to saucepan with boiling water (if stuck together, gently pull apart only if possible without tearing. Boiling water will help separate ravioli). Cook, stirring, until pasta is al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



2. Toast walnuts

Transfer **walnuts** to a dry medium skillet over medium-high. Cook, shaking, until toasted and fragrant, about 2 minutes (watch closely). Transfer to a cutting board to cool until step 6.



5. Make sauce & finish pasta

Melt **3 tablespoons butter** in reserved skillet over medium-high. Stir in **sliced garlic** and **lemon zest and juice**. Cook until fragrant, 1 minute. Whisk in **¼ cup of the reserved cooking water**. Add **ravioli** and **broccolini**, stirring to coat. If sauce is dry, add **1 tablespoon cooking water** at a time, as needed. Stir in **basil**; season to taste with **salt** and **pepper**.



3. Sauté broccolini

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccolini** and season with **salt** and **pepper**. Cover and cook until tender and browned in spots, 2-3 minutes. Transfer to a plate. Rinse and dry skillet; reserve for step 5. Pick **basil leaves** from **stems**, tearing if large; discard stems.



6. Serve

Serve **ravioli and broccolini** topped with **toasted walnuts** and **some of the Parmesan**. Serve **remaining Parmesan** on the side with any **lemon wedges** for squeezing over top, if desired. Enjoy!