



Buttery Ravioli with Roasted Squash,

Wilted Arugula & Toasted Walnuts



30-40min



2 Servings

Browning butter is the ultimate chef's trick, imparting a delicious, deeply nutty flavor to all kinds of dishes—savory or sweet. Here, it's used as a luscious sauce for cheese ravioli, topped with roasted butternut squash, sweet red onions, and toasted walnuts. Freshly grated Parmesan and peppery arugula round out the plate in this fancy-feeling weeknight supper.

What we send

- 1 medium red onion
- ½ lb butternut squash
- garlic
- 1 oz walnuts ¹⁵
- ¾ oz piece Parmesan ⁷
- ¼ oz fresh thyme
- 1 pkg cheese ravioli ^{1,3,7}
- 3 oz arugula

What you need

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

Tools

- rimmed baking sheet
- medium pot
- 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 790kcal, Fat 48g, Carbs 59g, Proteins 26g



1. Roast vegetables

Preheat oven to 450°F with a rack in the center. Halve and cut **all of the onion** through root end into ½-inch thick wedges. Cut **butternut squash** into ½-inch pieces. Transfer vegetables to a rimmed baking sheet; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, stirring halfway through, about 18 minutes.



4. Cook ravioli

Add **ravioli** to boiling salted water. Cook, stirring occasionally, until al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



2. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Coarsely chop **walnuts**. Finely grate **Parmesan**, if necessary. Pick **1 teaspoon thyme leaves** from stems. Discard stems and finely chop leaves.



5. Make sauce

Melt **2 tablespoons butter** in reserved skillet over medium-high. Cook, stirring frequently, until dark golden flecks appear and butter smells nutty and toasty, 2-4 minutes (watch closely, as it can turn from brown to burnt quickly). Whisk in **remaining chopped garlic**, **reserved cooking water**, and **half of the Parmesan**.



3. Toast topping

Heat a medium skillet over medium. Add **chopped walnuts** and **2 teaspoons oil**, and cook until fragrant, 1-2 minutes. Add **chopped thyme leaves** and **half of the chopped garlic**. Cook, stirring, until walnuts are toasted and garlic is fragrant, about 30 seconds. Transfer to a plate. Season with **salt** and **pepper**. Wipe out skillet and reserve for step 5.



6. Finish & serve

Transfer **ravioli**, **roasted vegetables**, and **arugula** to the skillet with **sauce**. Cook over medium heat, stirring frequently, until **cheese** is melted and **ravioli** is well coated, about 1 minute. Remove skillet from heat. Season **ravioli** with **salt** and **pepper**, and sprinkle with **toasted walnuts** and **remaining Parmesan**. Enjoy!