



## Brown Butter Cheese Ravioli

with Spinach & Pine Nut Dressing



ca. 20min



2 Servings

This super elegant dish is all about contrasts—flavors, textures, and colors. Spinach is wilted to create silky ribbons, then combined with creamy ravioli. It's all topped with a “dressing” of crispy-fried sage, shallots, and pine nuts. If you happen to have a chilled prosecco on hand, by all means give it a pour!



## What we send

- baby spinach
- shallot
- fresh sage

## What you need

- butter<sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- 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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 740.0kcal, Fat 46.0g, Proteins 21.0g, Carbs 59.0g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Pick and thinly slice **sage leaves**. Halve, peel, and thinly slice **¾ cup shallot**. Finely grate **Parmesan**.



### 2. Toast pine nuts

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **pine nuts** and cook, stirring, until just golden, 2-3 minutes. Using a slotted spoon, transfer **pine nuts** to a paper towel-lined plate.



### 3. Finish dressing

Add **¾ of the shallots** to same skillet and cook, stirring occasionally, until shallots are browned and crisp, 4-5 minutes. Stir in **sage** and cook until crispy, 1-2 minutes. Season with **salt** and transfer to the paper towel-lined plate to drain with **pine nuts**. Transfer all to a small bowl and stir in **¼ of the Parmesan** and **several grinds of pepper**.



### 4. Cook ravioli

Add **ravioli** to **boiling water** and cook, stirring once or twice, until barely al dente, 3-4 minutes. Reserve **1 cup pasta water**, then carefully drain ravioli.



### 5. Cook spinach

Heat **1 tablespoons butter** in same skillet over medium-high. Add **remaining shallots**; cook until golden, 2-3 minutes. Add **ravioli** and **½ cup of pasta water** and simmer until reduced, 3-4 minutes. Sprinkle in **remaining Parm**; season to taste with **salt** and **pepper**. Stir until sauce is creamy, 1-2 minutes. Add **spinach** and **1-2 tablespoons of pasta water** and let wilt.



### 6. Garnish & serve

Gently fold **ravioli and spinach** together. Spoon onto plates, and garnish with crispy **pine nut dressing**. Enjoy!