



Brown Butter Cheese Ravioli

with Spinach, Apple & Walnut Salad



ca. 20min



4 Servings

An easy brown butter sauce, although humble in its simplicity, is perhaps one of the most elegant ways to serve ravioli. The browning of the butter creates a nuttiness that will make your taste buds pretty happy. We've seasoned ours with rosemary for a little something extra in the flavor department. The spinach salad is an ode to autumn with its crisp sliced apples and toasted walnuts. Cook, r...

What we send

- pink lady apple
- baby spinach
- fresh rosemary

What you need

- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- large pot
- large 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 814.0kcal, Fat 57.0g, Proteins 21.0g, Carbs 56.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Cover and keep warm over low. Using a vegetable peeler, shave strips of **Parmesan**. Remove **2 teaspoons rosemary sprigs** from stems and finely chop (save rest for own use). Roughly chop **walnuts**.



4. Boil ravioli

Return **water** to a boil and add **ravioli**. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate ravioli.) Cook, stirring gently, until al dente, about 4 minutes. Reserve **½ cup pasta water**, then drain.



2. Marinate apples

In a medium bowl, whisk together **1 tablespoon vinegar**, **3 tablespoons oil**, and **a pinch each salt and pepper**. Quarter **apple**, then remove core (no need to peel). Thinly slice each quarter, crosswise. Add apples to dressing and toss to coat. Set aside to marinate.



5. Make brown butter

Melt **6 tablespoons butter** (save rest for own use) and **rosemary** together in a large skillet over medium-high, stirring often. As butter browns, dark golden flecks will appear and the butter will smell nutty and toasty, 2-4 minutes (watch closely). Remove pan from heat and swirl in reserved **pasta water**.



3. Toast walnuts

Heat **2 teaspoons oil** in a large skillet over medium high. Add **walnuts** and toast, stirring, until golden brown and fragrant, 2-3 minutes (watch carefully). Transfer to bowl with **apples**. Wipe out skillet.



6. Finish pasta and serve

Add **ravioli** to butter, place over medium high, and cook, gently tossing ravioli in sauce, until sauce has slightly thickened and coats pasta, about 2 minutes. Add **spinach** and **Parmesan** to **apple** bowl and toss. Season to taste with **salt** and **pepper**. Serve **salad** alongside **ravioli**. Enjoy!