



Cheesy Ravioli & Peas

with Spinach-Walnut Pesto & Peas



ca. 20min



2 Servings

Pesto can be so much more than just basil and pine nuts. Like this one that uses heart-healthy spinach and walnuts. Even though we got creative with the main players, no pesto can be complete without a little Parmesan cheese and zesty garlic! Paired with creamy cheese ravioli and fresh peas, this is a combo that's tough to beat. Pro tip: use a food processor to do the pesto prep quickly!

What we send

- baby spinach
- garlic
- crushed red pepper
- peas

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- colander
- medium saucepan
- rimmed baking sheet

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

Calories 950.0kcal, Fat 69.0g, Proteins 51.0g, Carbs 39.0g



1. Toast walnuts

Preheat oven to 375°F with a rack in the center position. Bring a medium saucepan of **salted water** to a boil. Spread **walnuts** on a rimmed baking sheet. Toast until golden brown and fragrant, about 8 minutes (watch closely as ovens vary). Transfer to a plate to cool slightly.



4. Cook peas

Bring water back to a boil. Add **peas** to boiling water.



2. Prep ingredients

Peel and finely grate **1 teaspoon garlic**. Finely chop **2 packed cups spinach leaves**. Transfer remaining spinach to a medium bowl. Finely grate **Parmesan**. Finely chop **toasted walnuts**.



5. Cook ravioli

Add **ravioli** to saucepan with **peas** and cook until al dente, 3-4 minutes. Reserve **¼ cup pasta water**, then drain ravioli. Return ravioli and peas to saucepan. Add **whole spinach leaves** and stir to wilt.



3. Make pesto

In a medium bowl, combine **chopped spinach, grated garlic, ¼ cup each walnuts and Parmesan, ⅓ teaspoon of the crushed red pepper** (or more or less depending on your spice preferences), **¼ teaspoon salt**, and **a few grinds pepper**. Add **3 tablespoons oil** and stir gently to combine.



6. Finish & serve

Add **pesto** to saucepan along with **reserved pasta water**. Toss gently to combine. Spoon **ravioli, peas, spinach, and any sauce from the saucepan** into bowls. Sprinkle with **remaining walnuts and Parmesan**. Enjoy!