

DINNERLY



Creamy Ravioli Primavera with Snap Peas & Parmesan Chips

 ca. 20min  4 Servings

We Spring-ified a delicious ravioli dish by adding crispy snow peas and scallions, and for added texture, crisp Parmesan chips. For a speedy, satisfying meal, look no further! We've got you covered!

WHAT WE SEND

- sugar snap peas
- scallions
- garlic

WHAT YOU NEED

TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 550.0kcal, Fat 28.0g, Proteins 20.0g, Carbs 54.0g



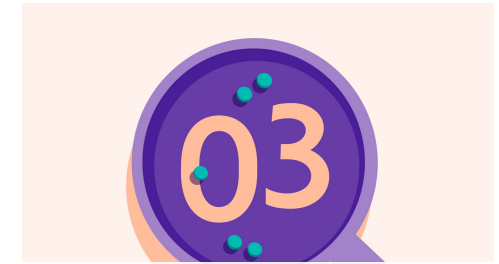
1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Cover. Finely grate **Parmesan**. Trim ends from **snap or snow peas**, then thinly slice on an angle. Trim ends from **2/3 of the scallions** (save rest for own use), then thinly slice, keeping green dark greens separate. Peel and finely chop **1 large garlic clove**.



2. Make Parmesan chip

Off the heat, sprinkle **half of the Parmesan** in a 7-inch circle in a large nonstick skillet. Cook over medium heat until melted and lightly golden, about 4 minutes. Carefully flip and cook, about 30 seconds. Transfer to a plate to cool. Parmesan will crisp as it cools.



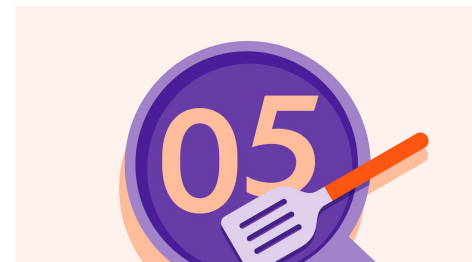
3. Cook ravioli

Return water to a boil, add **ravioli** and cook, stirring, until al dente, about 3 minutes. Reserve **1 cup water**, then drain ravioli.



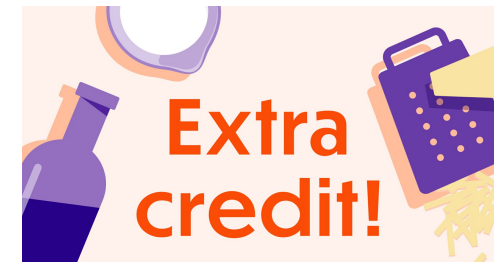
4. Sauté aromatics

Heat **1½ tablespoons oil** in same skillet over medium-high. Add **garlic** and **scallion whites and pale greens** and cook, about 1 minute. Add **snap or snow peas**, and season with **salt** and **pepper**. Cook, stirring, until bright green, about 2 minutes. Stir in **cream cheese** until melted, then stir in **reserved pasta water** until creamy.



5. Finish & serve

Into skillet with sauce, stir **remaining Parmesan** in large pinches to avoid clumping. Add **ravioli, scallion dark greens**, and a **several grinds of pepper** and cook, tossing, just until lightly coated, about 30 seconds. Spoon into bowls and coarsely break **Parmesan crisp** to garnish. Enjoy!



6. Take it to the next level

Serve a refreshing chopped salad on the side by combining chunky chopped tomatoes, cucumbers, peppers, olives, and a red wine vinaigrette.