



# DINNERLY



**FAST**

## Lemon-Garlic Ravioli with Snap Peas & Parmesan

 20-30min  4 Servings

Everyone says, "True beauty is on the inside." But, they've clearly never met these creamy pillows of lemon zest and bliss. Take a bite and tell us you disagree... that's what we thought. We've got you covered!

## WHAT WE SEND

- Parmesan <sup>7</sup>
- garlic
- lemon
- cream cheese <sup>7</sup>
- cheese ravioli <sup>1,3,7</sup>
- sugar snap peas

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- olive oil

## TOOLS

- box grater or microplane
- colander
- pot with a lid
- skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 630kcal, Fat 35g, Carbs 56g, Proteins 21g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **2 teaspoons lemon zest**, then separately squeeze **1½ teaspoons juice**; cut remaining lemon into wedges. Peel and finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**. Trim and discard ends from **snap peas**.



### 2. Cook snap peas

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **snap peas** and a **pinch each of salt and pepper**. Cook, stirring, until crisp-tender and browned in spots, 3–4 minutes. Transfer to a bowl, then cover to keep warm.



### 3. Build lemon-garlic sauce

Heat **3 tablespoons oil** in same skillet over medium. Add **lemon zest, chopped garlic,** and **2 tablespoons flour** to skillet, then cook, stirring, until fragrant, about 1 minute. Stir in **all of the cream cheese** and **1 cup milk**. Bring to a simmer, then cook, stirring, until smooth, 2–3 minutes. Remove from heat and cover to keep warm.



### 4. Cook ravioli

Add **ravioli** to boiling water, then cook, stirring gently, until al dente, about 3 minutes. Reserve **½ cup pasta water**, then drain ravioli. Transfer ravioli, reserved pasta water, and **half of the Parmesan** to same skillet with **lemon-garlic sauce**.



### 5. Sauce ravioli & serve

Cook **ravioli** over medium, stirring, until **sauce** slightly thickens and coats **pasta**, 1–2 minutes; season to taste with **salt and pepper**. Toss **snap peas** in bowl with **lemon juice, a drizzle of oil, and a pinch each salt and pepper**. Garnish **lemon-garlic ravioli** with **remaining Parmesan**. Serve **snap peas** alongside with **lemon wedges** for squeezing. Enjoy...



### 6. Crunch, crunch!

Toast up some gremolata breadcrumbs and call yourself Italian! Coat breadcrumbs or panko in olive oil, season with salt and pepper, and toast in the oven or a skillet until fragrant and golden brown. Mix them with freshly chopped parsley and even some crushed red pepper for a little spice. Dust them over the top of the ravioli for texture bliss!