

# Five Cheese Ravioli & Crispy Pancetta

with Brown Butter Sauce & Arugula-Pear Salad

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*



3 oz Diced Pancetta



1 bunch Parsley



1 Pear



¼ cup Grated  
Parmesan Cheese



¼ cup Roasted  
Walnuts



¾ lb Five Cheese  
Ravioli



1 bunch Rosemary



1 Lemon



¼ cup Cream



2 oz Arugula



½ oz Pickled  
Peppadew Peppers



1 oz Salted Butter



2 Tbsps Balsamic  
Vinegar

## WHY WE LOVE THIS DISH

We're showcasing our new ravioli, which come filled with five types of cheese: ricotta, mozzarella, parmesan, provolone, and asiago! You'll boil them quickly until deliciously tender, then finish them in a rich, creamy sauce made with brown butter and balsamic vinegar. It's perfectly balanced by a bright, refreshing side salad.



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Roughly chop the **walnuts**.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds. Add **1 tablespoon of olive oil** and season with salt and pepper. Whisk to combine.
- Quarter, core, and thinly slice the **pear**.
- Roughly chop the **peppers**.
- Roughly chop the **parsley** leaves and stems.



## 2 Cook the pancetta & walnuts

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped walnuts** and **chopped rosemary leaves**. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and the pancetta is cooked through.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.



## 3 Cook the ravioli

- Add the **ravioli** to the pot of boiling water. Cook 2 to 3 minutes, or until the ravioli float to the top of the pot. Turn off the heat.
- Drain thoroughly.



## 4 Finish the ravioli

- In the same pan, heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Add the **cooked ravioli** and **cream**. Cook, stirring constantly, 1 to 2 minutes or until thoroughly coated.
- Turn off the heat.



## 5 Make the salad & serve your dish

- To the bowl of **lemon dressing**, add the **sliced pear**, **chopped peppers**, and **arugula**. Season with salt and pepper; toss to coat.
- Serve the **finished ravioli** with the **salad** on the side. Top the ravioli with the **cooked pancetta and walnuts**, **chopped parsley**, and **cheese**. Enjoy!

