

# Five Cheese Ravioli & Pancetta-Tomato Sauce

with Arugula & Orange Salad

2 SERVINGS | 30-40 MINS

 **Blue Apron**  
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## Ingredients\*



3 oz Diced Pancetta



¾ lb Five Cheese Ravioli



2 cloves Garlic



½ oz Pickled Peppadew Peppers



2 oz Arugula



1 bunch Parsley



1 Cara Cara Orange



¼ cup Cream



¾ cup Grated Parmesan Cheese



1 oz Salted Butter



1 Tbsp Red Wine Vinegar



1 8-oz can Tomato Sauce



1 ½ tsps Calabrian Chile Paste



2 Tbsps Roasted Pistachios



¼ tsp Crushed Red Pepper Flakes

## INGREDIENT IN FOCUS

Italian pancetta is seasoned, salt-cured meat made from pork belly (similar to bacon, but not smoked). It adds incredible depth of flavor and pleasant saltiness to a variety of dishes, especially pastas. We're using it here to flavor our creamy, spicy sauce that coats tender ravioli filled with five types of cheese: ricotta, mozzarella, asiago, provolone, and parmesan.

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the dressing

- 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.
- Peel and roughly chop **2 cloves of garlic**.
- Peel and medium dice the **orange**.
- Roughly chop the **peppers**.
- Roughly chop the **parsley** leaves and stems.
- Roughly chop the **pistachios**.
- In a large bowl, combine the **vinegar** and **1 tablespoon of olive oil**; season with salt and pepper. Whisk to combine.



## 2 Cook the pancetta

- 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, 4 to 5 minutes, or until lightly browned and cooked through.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.



## 3 Make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **cooked pancetta**, **tomato sauce** (carefully, as the liquid may splatter), **as much of the chile paste as you'd like**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined and heated through.
- Turn off the heat.



## 4 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.



## 5 Finish the ravioli

- To the pan of **sauce**, add the **butter**; heat on medium-high until melted.
- Once melted, add the **cream** and **cooked ravioli**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly coated.
- Turn off the heat.



## 6 Make the salad & serve your dish

- To the bowl of **dressing**, add the **diced orange**, **chopped peppers**, and **arugula**. Season with salt and pepper; toss to coat.
- Serve the **finished ravioli** with the **salad** on the side. Garnish the ravioli with the **chopped parsley** and **cheese**. Garnish the salad with the **chopped pistachios**. Enjoy!

