

Ingredients*



6 oz Diced Pancetta



1 ½ lbs Five Cheese Ravioli



2 cloves Garlic



1 oz Pickled Peppadew Peppers



4 oz Arugula



1 bunch Parsley



1 Cara Cara Orange



½ cup Cream



1/4 cup Grated Parmesan Cheese



2 oz Salted Butter



2 Tbsps Red Wine Vinegar



2 8-oz cans Tomato Sauce



1 Tbsp Calabrian Chile Paste



2 Tbsps Roasted Pistachios



1/4 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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the dressing

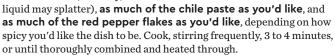
- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of garlic.
- Peel and medium dice the orange.
- Roughly chop the peppers.
- · Roughly chop the parsley leaves and stems.
- Roughly chop the pistachios.
- In a large bowl, combine the vinegar and 2 tablespoons 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
- Add the chopped garlic. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly
- Add the cooked pancetta, tomato sauce (carefully, as the



• 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 cooked ravioli and cream. 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!

