

Ingredients*



3 oz Diced Pancetta



¾ lb Five Cheese Ravioli



4 oz Arugula



½ oz Pickled Peppadew Peppers





1 bunch Rosemary



1 Lemon



1 Pear



1 oz Salted Butter



½ cup Grated
Parmesan Cheese



1/4 cup Cream



2 Tbsps Balsamic Vinegar



½ cup Roasted Walnuts

WHY WE LOVE THIS DISH

We're showcasing our 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.



Serve with Blue Apron wine that has this symbol blueapron.com/wine



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot ¾ 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
 minutes or until lightly brown

2 minutes, or until lightly browned and the pancetta is cooked through.

- \bullet Transfer to a paper to wel-lined plate.
- Wipe out the pan.



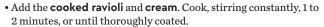
3 Cook the ravioli

- 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.



• 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!

