

RAVIOLI IN LEMON PARMESAN BUTTER

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COOK TIME: 15mins

SERVES: 4

CALORIES: 438 kcal (PER SERVING)

INGREDIENTS

500 g/1.1 pounds ravioli
90 g/3 oz unsalted butter
¼ cup lemon juice
30 g/1 oz grated Parmesan
1 tsp each: salt, black pepper, dried thyme
2 garlic cloves, grated
200 g/7 oz small green asparagus
crushed red pepper flakes, for serving
freshly ground black pepper, for serving
lemon zest, for serving

DIRECTIONS

Get the prep done before you start cooking: grate the garlic, snap off the woody end of asparagus.

Cut the larger ones in half lengthwise. Squeeze out the lemon juice.

Bring a large pot filled with salted water to a boil.

Heat a large skillet over low. Add butter and stir until melted. Add garlic and sweat for about 1 minute. Stir in salt, pepper and thyme. Add lemon juice and stir for 30 seconds. Add asparagus, place in a single layer and cook for 3-5 minutes.

In the meantime, add ravioli to the pot with boiling water and cook, for about 3 minutes. Drain, reserving ½ cup cooking water.

Add ¼ cup cooking water to asparagus, cook for 1 minute. Turn off the heat and stir in parmesan. Add ravioli, toss to combine.

Finish off with freshly ground black pepper, red pepper flakes and lemon zest. Serve!

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