

Lemon Butter Cheese Ravioli with Garlic Basil Breadcrumbs

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Lemon Butter Cheese Ravioli with Garlic Basil Breadcrumbs - Half Baked Harvest

Ingredients

- 6 tablespoons extra virgin olive oil
- 1 cup Panko breadcrumbs (see note)
- 3 cloves garlic, finely chopped or grated
- 3/4 cup freshly grated parmesan cheese
- 3/4 cup fresh basil, finely chopped (or 3 tablespoons dried basil)
- 1 pound cheese ravioli homemade or store-bought
- 4 tablespoons salted butter
- 1 bunch asparagus, chopped
- 2 tablespoons fresh thyme leaves (or 1 tablespoon dried thyme)
- zest and juice of 1 lemon
- 3/4 cup dry white wine (or low sodium broth)
- kosher salt and black pepper
- 1 pinch crushed red pepper flakes

Process

Heat a large skillet over medium heat. Add 2 tablespoons olive oil, 2 cloves garlic, the breadcrumbs, and basil. Cook, stirring occasionally until the breadcrumbs are toasted all over, about 3 minutes. Add the cheese and cook another 2 minutes, until fried. Remove the breadcrumbs from the skillet. Season with salt and pepper. Set the breadcrumbs aside.

Bring a large pot of salted water to a boil. Cook the ravioli according to package directions until al dente. Drain the ravioli.

Place the skillet back over medium heat. Add the remaining 2 tablespoons olive oil and the asparagus. Cook until tender, about 3-5 minutes. Add the butter, 1 clove garlic, the thyme, and lemon zest, and cook until the butter begins to brown, 3-4 minutes. Reduce the heat to low, add the wine and lemon juice. Season with salt, pepper, and crushed red pepper flakes. Simmer 2-3 minutes, until the sauce reduces slightly. Drop the ravioli into the sauce, gently tossing to combine.

Divide the ravioli between plates. Top with breadcrumbs and additional herbs, if desired. Enjoy!

RECIPE NOTES

To Make Fresh Breadcrumbs: Pulse torn bread in a food processor until roughly the size of peppercorns. I like to use ciabatta or crusty sourdough bread. If using fresh crumbs, toast them 3-4 minutes in the skillet first.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: