

Lemon Pistachio Ravioli

Servings: 2

|

Total Time: 20 minutes

Ingredients

8 ounces spinach and cheese-filled ravioli

2 tablespoons butter, unsalted

Juice & zest of 1 lemon

1/2 cup freshly grated Parmigiano Reggiano cheese

2 tablespoons chopped, shelled pistachios

Kosher salt & freshly ground black pepper, to taste

Directions

In a large pot of boiling salted water, cook pasta according to package instructions, approx. 10-12 minutes. Drain the pasta, but reserve 1 cup of the pasta water.

To the empty pot, add the butter, lemon zest, juice, salt, and pepper to taste. Add the cooked pasta to the pot and toss to coat.

Add half of the Parmigiano Reggiano cheese and toss again. If the ravioli seems really dry to you, add some of the reserved pasta water, 1 tablespoon at a time. Keep adding the pasta water, and stirring, until a sauce forms.

Serve the ravioli topped with the rest of the cheese and the chopped pistachios.