



## Chestnut Ravioli with Browned Butter and Thyme

READY IN



40 min.

SERVINGS



4

CALORIES



795 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- 4 servings balsamic vinegar for drizzling, optional
- 5 ounces honey canned for garnish
- 2 large eggs
- 4 cloves garlic smashed
- 4 servings kosher salt and pepper black freshly ground
- 2 cups parmesan finely grated
- 0.5 cup ricotta
- 2 large thyme sprigs fresh

- 1 stick butter unsalted
- 40 wonton wrappers

## Equipment

- food processor
- bowl
- frying pan
- baking sheet
- paper towels
- baking paper
- whisk
- mixing bowl
- pot
- microwave
- slotted spoon
- peeler

## Directions

- Place the chestnuts and 1/2 cup water in a small heatproof bowl. Microwave until the water is hot and the chestnuts have softened, about 3 minutes.
- Drain the chestnuts (reserving the liquid) and place in the bowl of a food processor. Blend with 1 tablespoon of the reserved liquid until finely ground.
- Add the 1 1/2 cups of the Parmesan, the ricotta and a large pinch of salt and pepper. Blend until completely smooth. Taste for seasoning and adjust with additional salt and pepper if needed.
- Add 1 egg and blend until well combined.
- Transfer to a mixing bowl and reserve.
- Bring a large stockpot of salted water to a boil (it should taste like sea water).
- While the water is coming to a boil, form the raviolis.
- Whisk the remaining egg in a small bowl with 1/2 teaspoon water.

- Place 5 wonton skins on a lightly floured work surface.
- Brush the wonton skins with the egg wash.
- Place a leveled tablespoon of the chestnut filling in the center of each wonton skin.
- Place 5 more wonton skins directly on top. Use your fingers to gently press the skins together. Use a 2 1/2-inch round cookie or biscuit cutter lightly dipped in flour to cut around the filling.
- Transfer the filled raviolis to a baking sheet lined with parchment paper and cover with a slightly damp paper towel. Make 15 additional raviolis with the remaining wonton skins and filling.
- Once all of the raviolis are made, make the brown butter sauce.
- Place the butter, garlic and thyme in a large, straight-sided saute pan.
- Heat over medium heat until the butter starts to bubble and foam, about 5 minutes, stirring occasionally. Continue cooking until the foam subsides and brown specks start to appear, 1 to 2 minutes, stirring constantly. Turn off the heat and cover with a lid to keep warm while you cook the raviolis.
- In batches, add the raviolis one at a time to the boiling water, stirring after every addition. Cook until the raviolis float to the top, about 2 minutes. Use a slotted spoon to remove from the water and add to the browned butter; it is okay if some pasta water gets in the sauce. Toss the raviolis in the sauce. Continue with the remaining raviolis.
- To serve, remove the thyme sprigs and garlic from the sauce, reserving the thyme. Divide the raviolis and sauce among 4 plates.
- Sprinkle with the remaining cheese and crispy thyme leaves. If desired, lightly drizzle with balsamic vinegar. Use a peeler to thinly shave whole chestnuts over the entire dish.

## Nutrition Facts



### Properties

Glycemic Index:66.25, Glycemic Load:10.82, Inflammation Score:-9, Nutrition Score:23.580000172491%

### Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.05mg

Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 795.25kcal (39.76%), Fat: 43.82g (67.42%), Saturated Fat: 26.36g (164.73%), Carbohydrates: 65.73g (21.91%), Net Carbohydrates: 64.22g (23.35%), Sugar: 3.02g (3.35%), Cholesterol: 210.3mg (70.1%), Sodium: 1299.61mg (56.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 32.99g (65.98%), Calcium: 731.15mg (73.12%), Selenium: 45.28µg (64.69%), Phosphorus: 534.79mg (53.48%), Vitamin B2: 0.65mg (37.96%), Manganese: 0.71mg (35.5%), Vitamin B1: 0.48mg (32.1%), Vitamin A: 1413.7IU (28.27%), Folate: 105.2µg (26.3%), Vitamin B3: 4.69mg (23.44%), Iron: 4.09mg (22.71%), Vitamin C: 15.98mg (19.37%), Zinc: 2.85mg (18.98%), Vitamin B12: 0.99µg (16.52%), Copper: 0.32mg (16.03%), Magnesium: 58.25mg (14.56%), Vitamin B6: 0.29mg (14.43%), Potassium: 387.17mg (11.06%), Vitamin B5: 0.92mg (9.16%), Vitamin D: 1.24µg (8.24%), Vitamin E: 1.07mg (7.1%), Fiber: 1.51g (6.03%), Vitamin K: 3.46µg (3.29%)