



ravioli con burro al timo

FRESH RAVIOLI WITH SHALLOT-
THYME-POPPY SEED BUTTER

15 minutes | 4 servings

Fine sea salt

- 4 tablespoons unsalted butter
- 1 cup finely chopped shallots
- 1 tablespoon fresh thyme leaves,
finely chopped
- 1 tablespoon poppy seeds
- $\frac{3}{4}$ pound fresh spinach
and ricotta ravioli
- $1\frac{1}{2}$ cups freshly grated
Parmigiano-Reggiano cheese
- $1\frac{1}{2}$ tablespoons extra-virgin olive oil

Bring a large pot of salted water to a boil.

In a medium skillet, heat butter over low heat until melted and foamy. Add shallot, thyme, poppy seeds and pinch salt; cook, stirring occasionally, until shallot is softened, about 7 minutes. Remove from heat.

Cook pasta in the boiling water until just tender, 3 to 4 minutes. Add 3 tablespoons pasta cooking liquid to sauce and stir to combine. Drain and transfer ravioli to a large wide serving bowl. Add sauce, sprinkle with cheese and gently toss to combine. Drizzle with oil. Serve immediately. [MORE RECIPES >](#)