

30-Minute Ravioli & Asparagus with Balsamic Glaze: The Ultimate Spring Dinner

The 30-Minute Ravioli & Asparagus Dinner That Tastes Like Spring



TIME
30 min

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INGREDIENTS

This recipe uses minimal, high-impact ingredients that you can find at any grocery store.
IngredientQuantity

DIRECTIONS

- instructions. This is typically only about 4 to 5 minutes. You want them tender but still holding their shape. Drain them well and immediately transfer the cooked ravioli to a large serving bowl.
- Step 2: SautØ the Veggies
- While the pasta is cooking, heat the
- olive oil and butter
- in a large skillet over medium-high heat. Once the butter is melted, add the chopped
- and cook until it is crisp-tender, about 4 minutes. Add the halved
- grape tomatoes
- minced garlic
- , and sautØ for just 1 minute more until the garlic is fragrant and the tomatoes are slightly softened.
- Step 3: Add Balsamic
- balsamic vinegar
- into the skillet. Let it bubble and sizzle for about 15 seconds, scraping up any delicious brown bits from the bottom of the pan. This quick reduction process concentrates the flavor and creates a lovely glaze.
- Step 4: Toss It All Together
- Pour the entire asparagus-tomato-balsamic mixture over the drained ravioli in the serving bowl. Add the
- toasted walnuts
- chopped basil
- . Season the entire dish generously with
- salt and pepper
- Step 5: Finish with Cheese

20. Sprinkle on the
21. shredded Parmesan cheese
22. , toss everything gently to coat, and serve warm immediately. That moment when the warm cheese, garlic-herb butter, and balsamic hit the table? It's truly incredible!

SWAPS & NOTES

for a perfect easy dinner: Speed: It's a true one-pot-and-one-skillet meal that comes together in the time it takes to boil water.

Seriously, from start to finish, you're looking at about 25-30 minutes.

Texture: The combination of creamy, tender ravioli, crunchy toasted walnuts, and perfectly crisp-tender asparagus is pure heaven.

Flavor Profile: The sweetness of the grape tomatoes and the richness of the butter are perfectly balanced by the acidity of the balsamic vinegar.

TIPS FOR SUCCESS

Don't Overcook the Asparagus: The key is crisp-tender.

It should still have a nice snap to it.

Overcooked asparagus is mushy and loses its vibrant color.

Four minutes is usually perfect for thin stalks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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