

## Ravioli & Asparagus Recipe: Easy, Fresh, and Perfect for Spring Dinners

Here is what you need to make Ravioli & Asparagus:



**TIME**  
**4 to 5 min**

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**ChefManiac**

### INGREDIENTS

- 1 package (20 ounces) refrigerated four cheese ravioli
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 pound thin asparagus, woody ends trimmed and cut into 2-inch pieces
- 1 package (10.5 ounces) grape tomatoes, halved
- 3 garlic cloves, minced
- 1 tablespoon balsamic vinegar
- 2/3 cup chopped and toasted walnuts
- 1/4 cup minced fresh basil
- 1/4 cup minced fresh parsley
- Salt and pepper, to taste
- 1/3 cup shredded Parmesan cheese

### DIRECTIONS

1. Cook the ravioli: Bring a large pot of salted water to a boil. Cook the ravioli according to the package instructions, usually about 4 to 5 minutes. Drain well and transfer the ravioli to a large serving bowl.
2. SautØ the asparagus: While the ravioli cooks, heat the olive oil and butter in a large skillet over medium-high heat. Add the asparagus pieces and cook for about 4 minutes, until they are just tender.
3. Add the tomatoes and garlic: Stir in the halved grape tomatoes and minced garlic. SautØ for about 1 more minute, just until the tomatoes begin to soften and the garlic becomes fragrant.
4. Add the balsamic: Pour in the balsamic vinegar and stir so it lightly coats the vegetables. Let it sizzle briefly in the pan.
5. Toss everything together: Spoon the asparagus and tomato mixture over the cooked ravioli. Add the toasted walnuts, fresh basil, and parsley. Season with salt and pepper to taste.
6. Finish with Parmesan: Sprinkle the shredded Parmesan over the top and toss everything gently until combined. Serve warm.

### SWAPS & NOTES

This recipe is flexible enough to suit what you have in the kitchen while still keeping its fresh, flavorful feel.

Ravioli: Four cheese ravioli works beautifully, but spinach and cheese or mushroom ravioli would also be delicious.

Asparagus: Thin asparagus is ideal because it cooks quickly and stays tender-crisp.

Walnuts: Toasting them makes a big difference in flavor, so it is worth the extra minute or two.

## TIPS FOR SUCCESS

Since refrigerated ravioli cooks quickly, keep an eye on it and drain it as soon as it is tender so it does not become too soft.

It cooks faster and blends more naturally into the dish.

If your asparagus is on the thicker side, cut it a little smaller and give it another minute or two in the skillet.

Toast the walnuts before adding them.

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