



Cheese Ravioli with Lemony Beets

Serves 3 to 4

While yes, you could cook the beets in the same skillet as everything else, using the microwave helps you get a head start and brings the dish together faster. Plus, you could always cook more beets than you need and save the leftovers for salads.

I made this dish with 3 beets, but if you'd like it less beet-heavy, use 2.

For a superfast version, you can use pre-cooked vacuum-packed beets.

2 to 3 medium beets (about 4 ounces each), preferably with tops

3 tablespoons extra-virgin olive oil, divided

Salt

1 tablespoon fresh lemon juice

1 small spring thyme (optional)

Recipe by Kristin Donnelly
missiondinner.substack.com

1 small onion
One 20-ounce package fresh cheese ravioli
Freshly ground black pepper

Prep and cook the beets

Separate the beets from the tops. Scrub the beets and cut into bite-sized pieces ($\frac{1}{4}$ to $\frac{1}{2}$ inch). Don't worry about peeling them.

Put the beets in a microwave safe bowl. Add 1 tablespoon olive oil, the sprig of thyme, and $\frac{1}{4}$ teaspoon salt and stir to combine, then add $\frac{1}{4}$ cup water. Cover the bowl with a microwave-safe lid or a wet paper towel.

Microwave on high power for 5 minutes, then stir. Repeat two more times, so the beets cook for a total of 15 minutes. After 15 minutes, test the beets. Microwave in 1 minute intervals until the beets are tender when poked with a fork. (They should also look a little bit translucent.)

When the beets are done, stir in the lemon juice.

While the beets cook, prep and cook the onion and beet tops

Peel and chop the onion into bite-sized pieces.

Rinse the beet tops well. Separate the stems from the leaves. Chop the stems crosswise into bite-sized pieces. Thinly slice the leaves.

In a deep skillet with a lid, heat the remaining 2 tablespoons of the olive oil over medium heat. Add the onion and $\frac{1}{4}$ teaspoon salt and cook until just starting to turn translucent, about 2 minutes. Add the beet stems and cook until they start to become tender, about 2 minutes.

Add the beet tops and 2 tablespoons of water. Cover and cook until wilted, about 1 minute. Uncover, add 2 more tablespoons of water and cook until the greens are tender and the water has nearly evaporated, 3 to 4 minutes.

Cook the ravioli

Add $\frac{3}{4}$ cup water to the skillet and bring to a simmer over medium high heat. Carefully stir in the ravioli and cover and cook for 1 minute.

Uncover and cook, stirring, until the ravioli are tender and the liquid has nearly evaporated, about 3 minutes longer.

Add the beets and serve

Remove the thyme sprig from the beets.

Add the beets and any liquid to the ravioli and cook, stirring to incorporate, for 1 minute. Taste and season with more salt along with a few grinds of pepper, if desired.

Transfer the ravioli and beets to a platter and serve.

The short version

- Chop the beets and steam them how you like. (See microwave instructions above.)
- Chop the onion. Separate the beet greens from the leaves and chop the stems and leaves. In a deep skillet, cook the onion in 2 tablespoons of olive oil until translucent. Season with salt. Add the beet stems and cook until soft. Add the greens and cook until wilted and tender.
- Add $\frac{3}{4}$ cup water and the ravioli, cover and cook for 1 minute, then cook until tender and the liquid has evaporated, about 3 minutes longer.
- Add the beets and gently stir them in. Season everything with salt and pepper and serve.

Fun for kids

- Microwave the beets.
- Separate the beet greens from the leaves.
- Add the lemon juice to the beets.

Swaps

- Instead of cheese ravioli, try mushroom ravioli (or any fresh filled pasta you like!)
- If you don't have beet tops, try 2 packed cups of baby spinach.

Bonus points

- You could finish the dish with some dill or mint.
- Sprinkle some toasted, chopped hazelnuts, walnuts, or pistachios on top.