



Cheese Ravioli & 10-Minute Marinara

with Green Beans & Roasted Pepper Vinaigrette



20-30min



2 Servings

Who says a sauce has to cook for hours and hours to get rich flavor? This 10-minute marinara sauce develops a ton of big flavor in a short time. The trick? Adding deeply concentrated tomato paste.

What we send

- garlic
- ½ lb green beans
- 2 oz roasted red peppers
- 4 oz plum tomato
- ¼ oz fresh parsley
- 2 (¾ oz) pieces Parmesan ⁷
- 1 oz golden balsamic vinegar (use 1 Tbsp)
- 1 can tomato paste
- 1 can tomato sauce
- 9 oz cheese ravioli ^{1,3,7}

What you need

- kosher salt & pepper
- olive oil
- sugar

Tools

- medium pot
- box grater or microplane
- rimmed baking sheet
- medium skillet
- colander

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 45g, Carbs 57g, Protein 29g



1. Prep ingredients

Heat oven to 450°F with a rack in the lower third. Bring a medium pot of **salted water** to a boil. Peel and finely chop **2 teaspoons garlic**. Trim ends from **green beans**. Finely chop **roasted red peppers**. Core and finely chop **tomato**. Pick **parsley leaves** from stems and tear if large, then discard stems. Coarsely grate **all of the Parmesan** on the large holes of a box grater.



4. Cook marinara sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining garlic** and **2 tablespoons of the tomato paste**, and cook until fragrant, about 1 minute. Stir in **tomato sauce**, **chopped fresh tomatoes**, and **a pinch of sugar**. Cook until tomatoes are slightly softened, 3-4 minutes. Season to taste with **salt** and **pepper**.



2. Make vinaigrette

In a medium bowl, whisk to combine **1 tablespoon of the golden balsamic vinegar** (save rest for own use), **½ teaspoon of the garlic**, and **2 tablespoons oil**. Stir in **roasted red peppers**. Season to taste with **salt** and **pepper**.



5. Cook & sauce ravioli

Add **ravioli** to boiling water and cook, stirring occasionally, until just tender, about 3 minutes. Reserve **¼ cup cooking water**, then drain ravioli. Add **parsley**, ravioli, reserved cooking water, and **half of the Parmesan** to skillet with **marinara sauce**. Cook over medium-high, stirring, until ravioli is coated in sauce, about 1 minute. Season to taste with **salt** and **pepper**.



3. Roast & dress green beans

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and **a pinch each of salt and pepper**. Bake on lower oven rack until tender and browned in spots, about 10 minutes. Transfer green beans to bowl with **roasted red pepper vinaigrette**, stirring to coat.



6. Garnish ravioli & serve

Garnish **cheese ravioli** with **remaining Parmesan**. Serve **green beans** and **roasted red pepper vinaigrette** alongside. Enjoy!