



Customize with GF Ravioli

Fast! Lemony Tortelloni Pasta Salad



ca. 20min



2 Servings

| This version of the recipe is customized with gluten free ravioli.

What we send

- 1 lemon
- 5 oz celery
- ¼ oz fresh parsley
- 2 (¾ oz) pieces Parmesan ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- 3 oz baby arugula
- 1 oz Kalamata olives

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- garlic

Tools

- medium pot
- microplane or grater

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 42g, Carbs 46g, Protein 24g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Coarsely chop **olives**, removing any pits if necessary. Thinly slice **celery** on an angle. Finely chop **parsley stems** and coarsely chop **leaves**, keeping separate. Finely grate **all of the Parmesan**.

Finely grate **1 teaspoon garlic** into a medium bowl. Squeeze in **about 3 tablespoons lemon juice**.



4. Cook ravioli

Add **ravioli** to boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes. Drain ravioli and cover to keep warm.



2. Make dressing

To bowl with **lemon juice and garlic**, whisk in **1 teaspoon water**, **½ teaspoon each of salt and sugar**, **a few grinds of pepper**, and **3 tablespoons oil**.

Transfer **1 tablespoon of the dressing** to a second medium bowl and reserve for step 6.



3. Marinate olives & celery

Add **olives, celery**, and **parsley stems** to first bowl with **dressing**. Gently toss to combine.



5. Toss with dressing

To bowl with **celery and olives**, add **ravioli** and **half each of the Parmesan and parsley leaves**.



6. Finish salad & serve

Toss **arugula** with **reserved dressing** in second bowl; season to taste with **salt**.

Serve **ravioli** over **kale** sprinkled with **remaining Parmesan and parsley leaves**. Enjoy!