



Tomato-Herb Ravioli And Dessert

with Arugula Salad & Homemade Croutons



30min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the mini apple cobblers after your meal!

What we send

- 2 scallions
- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ⁷
- 1 mini French roll ¹
- 4 oz ricotta ⁷
- 3 oz arugula
- 9 oz ravioli ^{1,3,7}
- ¼ oz fresh parsley
- 2 mini apple cobbles ^{1,7}

What you need

- olive oil
- red wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- sugar
- garlic

Tools

- large saucepan
- microplane or grater
- aluminium foil

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 50g, Carbs 91g, Protein 32g



1. Prep marinated tomatoes

Preheat the oven to 425°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Drain **tomatoes** (discard liquid or save for own use), then coarsely chop. Transfer to a large bowl, then stir in **scallions, half of the chopped garlic, 2 tablespoons oil, 1 teaspoon vinegar, and a pinch each of salt, pepper, and sugar**. Let sit until step 6.



4. Make herb ricotta

Pick **parsley leaves** from stems, discarding stems. Finely chop half of the leaves, then tear the rest into large pieces. In a small bowl, stir to combine chopped parsley, **ricotta**, and **a pinch each of salt and pepper**.



2. Prep cheese croutons

Bring a large saucepan of **salted water** to a boil. Meanwhile, finely grate **Parmesan**. Cut **roll** into ½-inch thick slices, then drizzle cut sides with **oil**. Place on a sheet of foil, and sprinkle with half of the Parmesan, **remaining chopped garlic**, and **a pinch each of salt and pepper**.



5. Make salad

In a medium bowl, combine **1 tablespoon oil, ½ tablespoon vinegar, and a pinch each of salt and pepper**. Add **arugula** and **croutons**, without tossing.



3. Bake croutons

Set foil directly on center oven rack and toast **bread** until golden and crisp, about 7 minutes (watch closely as ovens vary). Let cool slightly then tear into bite-size pieces.



6. Boil ravioli & serve

Add **ravioli** to boiling water and cook, stirring gently, until al dente, 3-4 minutes. Drain well, shaking off excess water; add to bowl with **marinated tomatoes** along with **remaining Parmesan**, and toss gently to coat. Transfer to plates and top with **herb ricotta** and **torn parsley leaves**. Toss **arugula salad**, then serve alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**