



Creamed Kale & Gluten Free Ravioli

with Blistered Tomatoes & Pine Nuts

| This recipe is customized with gluten free ravioli.



30min



2 Servings

What we send

- 1 bunch curly kale
- 1 shallot
- ¼ oz fresh thyme
- 2 plum tomatoes
- ½ oz pine nuts ¹⁵
- 9 oz gluten free cheese ravioli ^{3,7}
- 3 oz mascarpone ⁷
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- garlic
- olive oil

Tools

- large pot
- rimmed baking sheet
- medium skillet

Cooking tip

Wrap any remaining herbs in a slightly damp paper towel and store in a plastic bag until ready to use.

Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 63g, Carbs 57g, Protein 29g



1. Prep ingredients

Bring large pot of **salted water** to a boil. Preheat broiler with a rack in the center. Strip **kale leaves** from stems; thinly slice leaves. Halve and thinly slice **all of the shallot**. Finely chop **2 teaspoons garlic**. Pick and finely chop **1 teaspoon thyme leaves** discarding stems.



2. Broil tomatoes

Quarter **tomatoes** lengthwise; place on a rimmed baking sheet and toss with **1 tablespoon oil** and a **pinch each of salt and pepper**. Broil on center oven rack until softened and blistered, 6-8 minutes per side (watch closely as broilers vary).



3. Toast pine nuts

While **tomatoes** broil, heat **1 teaspoon oil** in a medium skillet over medium-high. Add **pine nuts** and cook, shaking the skillet occasionally, until nuts are golden on the outside, 2-3 minutes (watch closely as they burn easily). Transfer pine nuts to small bowl and set aside until step 6. Reserve skillet for step 5.



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. Reserve **½ cup cooking water** and drain. Return pasta to pot and cover to keep warm.



5. Cook kale

To reserved skillet heat **1 tablespoon oil** over medium-high. Add **shallots** and cook until softened, about 3 minutes. Add **sliced kale, chopped garlic, and a pinch each of salt and pepper**. Cook until wilted, about 2 minutes. Add **chopped thyme**, and **reserved cooking water** to skillet and bring to a simmer. Remove from heat and stir in **mascarpone** until melted.



6. Finish & serve

Return **ravioli** to low heat and add **creamed kale**. Stir in **half of the Parmesan** until melted. Toss to combine in sauce. Serve **ravioli** with **roasted tomatoes, pine nuts**, and **remaining Parmesan** to top. Enjoy!