



ONE POT

Tomato Basil Skillet Ravioli

with Creamy Parmesan Spinach Salad



20-30min



2 Servings

A fresh take on ravioli, this one-skillet dish is a weeknight dinner delight. It's quick to prepare, easy to clean up, and serves up a bright pomodoro flavor. We combine cheese ravioli with fresh basil, fragrant garlic, whole peeled tomatoes, and fresh ricotta. Then it is baked until golden brown and bubbly. Cook, relax, and enjoy!

What we send

- canned whole-peeled tomatoes
- fresh basil
- baby spinach
- garlic
- 1,3,7
- 7
- 7
- 7

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- medium skillet

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 740kcal, Fat 45g, Carbs 59g, Protein 25g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Pick leaves from **half of basil stems**. Stack basil leaves, then roll like a cigar and thinly slice into ribbons. Finely grate **Parmesan**.



4. Cook ravioli

To skillet with sauce, add **½ cup water** and **ravioli**, and stir to combine. Increase heat to medium-high to bring back to a boil. Once boiling, reduce heat to medium-low, and cook, stirring occasionally, until ravioli is tender, 4-5 minutes.



2. Make the sauce

In a medium skillet combine **tomatoes**, **garlic**, **2 tablespoons oil**, **½ teaspoon salt**, **a few grinds pepper**, and **half of the sliced basil**. Bring to a boil over medium-high. Reduce heat to medium and simmer until slightly reduced, 2-3 minutes.



5. Make salad

Add **half of the Parmesan** and **all of the spinach** to the bowl with the **dressing**. Toss to combine.



3. Make dressing

While the **sauce** simmers, in a medium bowl, combine **sour cream**, **1 tablespoon oil**, **1 tablespoon vinegar**, **a pinch of salt**, and **a few grinds pepper**; whisk until well combined.



6. Finish & serve

Top **ravioli** with **remaining sliced basil**, **Parmesan**, and a few dollops of **ricotta**. Serve **tomato basil skillet ravioli** alongside **salad**. Enjoy!