

# DINNERLY



## Antipasto Gluten Free-Ravioli Salad with Spinach, Peppers & Parmesan



ca. 20min



2 Servings

You only need to carve out 20 minutes from your busy schedule to get this crowd-pleasing dinner on the table! It's the pasta salad to surpass all other pasta salads because we use a stuffed pasta—gluten free ravioli—instead of just plain old regular pasta. It's loaded with spinach, roasted red peppers, and nutty Parm. We've got you covered!

### WHAT WE SEND

- 2 oz roasted red peppers
- ¼ oz granulated garlic
- 5 oz baby spinach
- ¾ oz Parmesan <sup>1</sup>
- 9 oz gluten free cheese ravioli <sup>2,1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice)
- olive oil

### TOOLS

- large saucepan

### ALLERGENS

Milk (1), Egg (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 530kcal, Fat 30g, Carbs 49g, Protein 20g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil over high.

Coarsely chop **roasted red peppers**.



#### 2. Make dressing

In a large bowl, whisk together **roasted red peppers**, ½ **teaspoon granulated garlic**, 1 **tablespoon vinegar**, and 2 **tablespoons oil**; season to taste with **salt** and **pepper**. Set aside until step 5.



#### 3. Prep spinach & Parm

Coarsely chop **spinach**.

Using a vegetable peeler, shave **Parmesan** into strips.



#### 4. Cook ravioli

Add **ravioli** to boiling 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.



#### 5. Finish & serve

To bowl with **dressing**, add **ravioli**, **spinach**, and **half of the shaved Parmesan**, and toss to combine; season to taste with **salt** and **pepper**.

Top **ravioli salad** with **remaining shaved Parmesan** and **a few grinds pepper**. Enjoy!



#### 6. Bump up the flavor

For more antipasto feels, spice things up with **pepperoncini**!