

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
- 5 oz baby spinach
- ¾ oz Parmesan ²¹
- 9 oz gluten free cheese ravioli ²¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- 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 21g



1. Prep ingredients

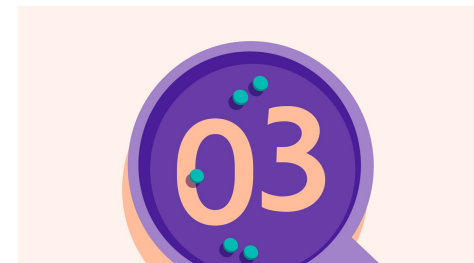
Bring a large saucepan of **salted water** to a boil over high.

Finely chop ½ **teaspoon garlic**. Coarsely chop **roasted red peppers**.



2. Make dressing

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



3. Prep spinach & Parm

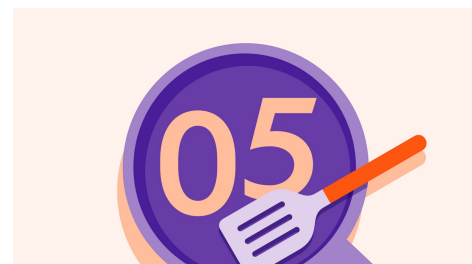
Coarsely chop **spinach**.

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



4. Cook ravioli

Add **ravioli** to saucepan with boiling **salted water** and cook until al dente, 3–4 minutes. Drain well.



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**!