

# DINNERLY



## Cheesy Gluten Free-Ravioli with Pesto & Marinated Tomatoes



under 20min



2 Servings

Tonight we're taking inspiration from an iconic Italian classic—Caprese salad. The thing about Caprese salad is... it's not dinner, arewrite? But when you combine its ingredients with big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

## WHAT WE SEND

- 2 plum tomatoes
- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- 4 oz basil pesto <sup>7</sup>
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar)

## TOOLS

- medium pot

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 630kcal, Fat 41g, Carbs 46g, Protein 23g



### 1. Boil water

Bring a medium pot of **salted water** to a boil.



### 2. Prep tomatoes & garlic

Meanwhile, halve **tomatoes** lengthwise, then chop into  $\frac{1}{2}$ -inch pieces.

Finely chop  $\frac{1}{2}$  **teaspoon garlic**.



### 3. Marinate tomatoes

In a medium bowl, stir to combine **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **chopped tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Set aside until ready to serve.



### 4. Cook ravioli

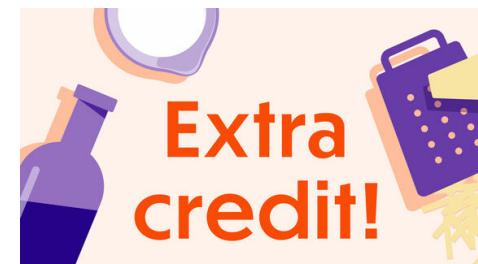
Add **ravioli** to boiling **salted water** and cook, stirring occasionally, until al dente, about 4 minutes. Reserve  $\frac{1}{4}$  **cup cooking water**, then drain ravioli and return to pot off heat.



### 5. Finish & serve

To pot with **ravioli**, add **basil pesto**, **half of the Parmesan**, and **2 tablespoons reserved cooking water**; toss to coat (if sauce is too thick, add **1 tablespoon cooking water** at a time, as needed). Season to taste with **salt** and **pepper**.

Serve **cheese ravioli** topped with **marinated tomatoes**, **remaining Parmesan**, and a **drizzle of oil**. Enjoy!



### 6. Add some greens!

Serve your ravioli alongside a refreshing chopped salad. Combine chopped cucumbers, olives, and romaine lettuce, then drizzle with a red wine vinaigrette.