



Creamy Baked Gluten Free-Ravioli & Peas

with Salad & Marinated Shallots



20-30min



2 Servings

If you love the cheesy comfort of baked stuffed pasta but not the actual work of stuffing the pasta...well, have we got a dish for you. To the rescue: gluten free ravioli, which are already stuffed with cheese. We coat the pillowy pasta and peas in a pink sauce that's reminiscent of vodka sauce (minus the vodka). Then bake it all under a blanket of cheese until molten and delicious.

What we send

- 1 shallot
- 2 oz shredded fontina ⁷
- 6 oz tomato paste
- 3 oz mascarpone ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- 2½ oz peas
- 2 oz balsamic vinaigrette
- 1 head bibb lettuce

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium (1½ quarts) baking dish
- small saucepan

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 67g, Carbs 58g, Protein 29g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper third and center. Lightly **oil** a medium baking dish.

Halve **shallot**, then thinly slice lengthwise. Reserve **⅓ cup sliced shallots** for salad, then finely chop **¼ cup of the remaining shallot**.



4. Bake tortelloni

Transfer **ravioli** and **peas** to prepared baking dish and top with **sauce**. Shake to distribute sauce, then top with **mozzarella**. Cover baking dish with foil. Bake on center oven rack until tortelloni begin to soften, about 10 minutes. Uncover, and continue to bake until sauce is thickened, about 8 minutes.



2. Start sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped shallots** and cook, stirring, until golden, 1-2 minutes. Add **¼ cup each of tomato paste and mascarpone**, breaking up with the back of a spoon. Cook, stirring, until mascarpone has softened, stirring occasionally, about 1 minute.



5. Marinate shallots

Meanwhile, to a large bowl, add **balsamic vinaigrette** and **sliced shallots**; set aside to marinate.

Tear **lettuce** into bite-size pieces.



3. Finish sauce

Whisk in **1¼ cups water** and bring to a boil over high and cook, about 1 minute. Season to taste with **salt** and **pepper**. Remove from heat.



6. Finish & serve

Remove **ravioli** from oven and switch oven to broil. Broil on upper oven rack until **cheese** is golden-brown and bubbly, 1-2 minutes (watch closely as broilers vary). Add **lettuce** to **dressing** and toss to coat.

Serve **baked ravioli** with **salad** alongside. Enjoy!