

# DINNERLY



## Fast! Cheesy Garlic Knot Gluten Free-Ravioli

with Marinara



20-30min



2 Servings

Feel free to use your hands to dunk every bite of these garlicky, pillowy gluten free ravioli in rich marinara sauce. Or dig in with a fork for the ultimate cheesy pull. Whichever you choose, you'll get there faster than you can say "cheesy garlic knot ravioli" five times fast. We've got you covered!

### WHAT WE SEND

- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- 3¼ oz mozzarella <sup>7</sup>
- 2 scallions
- 8 oz marinara sauce
- ¼ oz granulated garlic

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

### TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

### COOKING TIP

Want instant garlic bread? Make extra garlic butter sauce in step 3, store it in an air-tight container in the fridge, then spread it on warm toasted bread!

### ALLERGENS

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

### NUTRITION PER SERVING

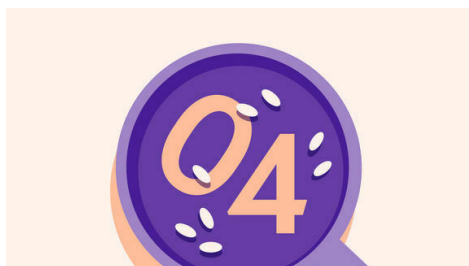
Calories 710kcal, Fat 38g, Carbs 59g, Protein 29g



#### 1. Cook ravioli & prep

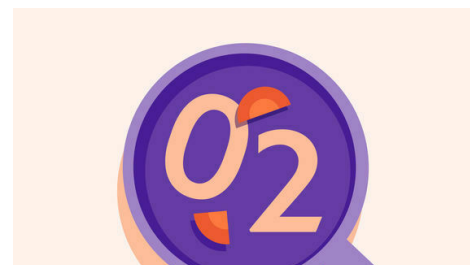
Bring a large saucepan of **salted water** to a boil over high heat. Add **ravioli** and cook, stirring occasionally, until barely al dente, 3–4 minutes. Drain and return to pot off heat. Toss with **1 teaspoon oil** to prevent sticking; set aside until step 3.

Coarsely shred **mozzarella** on the large holes of a box grater. Trim ends from **scallions**; thinly slice on an angle.



#### 4. Serve

Serve **cheesy garlic knot ravioli** with **scallions** sprinkled over top and **marinara sauce** spooned over top or alongside for dipping. Enjoy!



#### 2. Heat marinara sauce

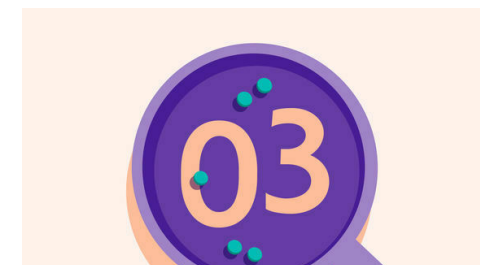
Add **marinara sauce** to a medium ovenproof skillet over medium heat. Cook until heated through, 2–3 minutes; season to taste with **salt** and **pepper**. Transfer to a small bowl and cover to keep warm. Wipe out skillet.

Preheat broiler with a rack in the top position.



#### 5. ...

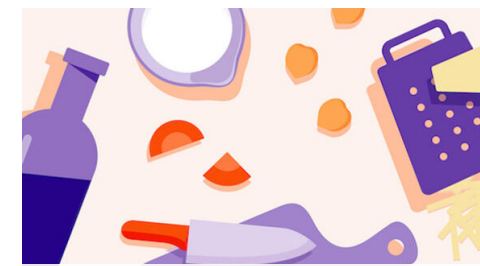
What were you expecting, more steps?



#### 3. Assemble & broil

Melt **2 tablespoons butter** in same skillet over medium heat. Stir in **¼ teaspoon granulated garlic** (or more to taste). Remove from heat. Add **ravioli** and toss to coat; season with **salt** and **pepper**. Sprinkle **mozzarella** over top.

Broil on upper oven rack until cheese is melted and golden, 1–3 minutes (watch closely as broilers vary).



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!