



## Saucy Gluten Free-Ravioli Parm

with Chopped Italian Salad



20-30min



2 Servings

Cheesy gluten free ravioli are cooked directly in a flavorful sauce made with whole-peeled tomatoes, shallots, and garlic, and then topped with mozzarella. And the best part? It's all done in one pan!

## What we send

- 1 shallot
- 14½ oz can whole peeled tomatoes
- 1 bell pepper
- 1 cucumber
- 1 romaine heart
- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>

## What you need

- olive oil
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- kosher salt & ground pepper
- sugar
- garlic

## Tools

- box grater
- medium ovenproof skillet

## Allergens

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 48g, Carbs 72g, Protein 35g



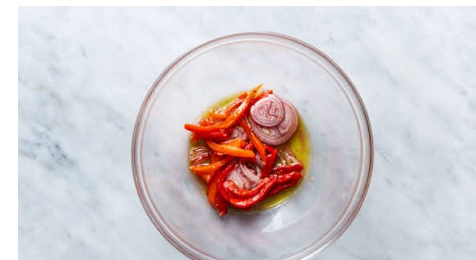
### 1. Prep sauce ingredients

Finely chop **1 teaspoon garlic**. Finely chop **2 tablespoons shallot**, then thinly slice the rest. Cut **tomatoes** in the can with kitchen shears until finely chopped.



### 2. Prep salad ingredients

Halve **pepper**, remove stem and seeds, then cut into thin strips. Trim ends from **cucumber** (peel, if desired), then halve lengthwise, scoop out seeds, and thinly slice into half-moons. Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Coarsely grate **Parmesan**.



### 3. Pickle shallots & peppers

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add **sliced shallots and red peppers**, tossing to coat. Set aside, stirring occasionally, until step 6.



### 4. Make tomato sauce

Preheat broiler with rack in the top position. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped shallots and garlic** and cook, stirring, until just beginning to brown, about 2 minutes. Add **tomatoes**, **¾ cup water**, **½ teaspoon each of salt and sugar**, and **several grinds of pepper**; bring to a boil.



### 5. Cook ravioli

Stir **ravioli** into **tomato sauce** (sauce will be thin). Cook over medium heat, stirring frequently to prevent sticking, until pasta is tender and sauce is thickened and reduced, about 10 minutes.



### 6. Broil & serve

Thinly slice **mozzarella**, then arrange over **ravioli** in skillet. Broil on top oven rack until cheese is melted and lightly browned, about 2 minutes (watch closely as broilers vary). Add **romaine**, **cucumbers**, and **Parmesan** to bowl with **pickled shallots and peppers**; toss to combine. Season to taste with **salt** and **pepper**. Serve **ravioli** with **salad** alongside. Enjoy!