

DINNERLY



Caprese Ravioli with Basil Pesto

Parmesan & Marinated Tomatoes



ca. 20min



2 Servings

Caprese salad is an iconic classic for a reason—it's delicious, festive, and the colors of Italian cheese, green basil, and juicy red tomatoes rep the Italian flag! The thing about caprese salad is...it's not dinner, arewrite? But when you combine caprese 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 cheese ravioli ^{1,2,3}
- 4 oz basil pesto ²
- $\frac{3}{4}$ oz Parmesan ²

WHAT YOU NEED

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

TOOLS

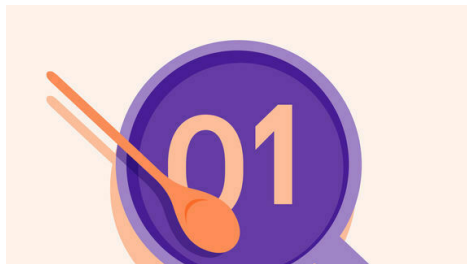
- medium pot

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

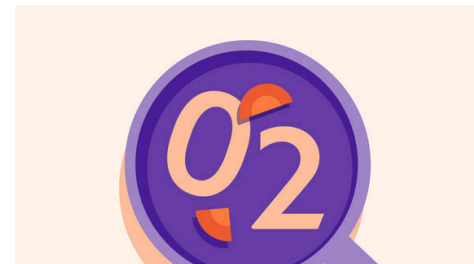
Calories 770kcal, Fat 55g, Carbs 43g, Protein 23g



1. Marinate tomatoes

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

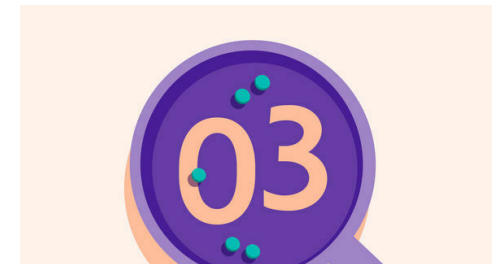
Halve **tomatoes** lengthwise, then cut into $\frac{1}{2}$ -inch pieces. Finely chop **1 teaspoon garlic**. Add both to a large bowl with **1 tablespoon oil**, **1 teaspoon vinegar**, and a **generous pinch each of salt and pepper**. Stir to combine and set aside to marinate.



2. Cook pasta

Add **ravioli** to pot with boiling **salted water** and cook, stirring, until al dente, about 4 minutes. Drain well.

Finely grate **Parmesan**, if necessary.



3. Finish ravioli & serve

Add **pesto**, **ravioli**, and **half of the Parmesan** to bowl with **tomatoes**. Toss to coat and season to taste with **salt** and **pepper**.

Top **caprese ravioli** with **remaining Parmesan**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!