

DINNERLY



No Chop! Skillet Pesto Gluten Free-Ravioli

with Broccoli



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this skillet pesto ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the broccoli and ravioli, then stir in the basil pesto. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ¼ oz granulated garlic
- 9 oz gluten free cheese ravioli ^{3,7}
- 4 oz basil pesto ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 53g, Carbs 50g, Protein 22g



1. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Break **broccoli** into florets, if necessary. Add **broccoli** and **a pinch of salt**, tossing to coat. Add **¼ cup water**; cover and cook until water is evaporated and broccoli is crisp-tender, 2–3 minutes. Add **½ teaspoon granulated garlic**; cook, stirring, until fragrant, about 1 minute. Transfer to a bowl. Wipe out skillet.



2. Cook ravioli

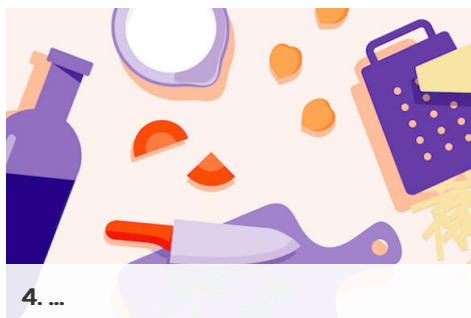
Heat **2 tablespoons oil** in same skillet over medium-high. Add **ravioli** in a nearly even layer and cook, without stirring, until golden-brown on the bottom, 1–2 minutes. Carefully add **¾ cup water** and immediately cover. Cook until ravioli is tender, about 5 minutes. Remove skillet from heat.



3. Add pesto & serve

Add **basil pesto** and **broccoli** to skillet with **ravioli**, stirring gently to combine.

Season **skillet pesto ravioli** to taste with **salt** and **pepper** before serving. Enjoy!



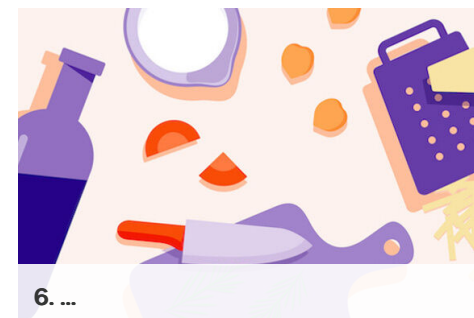
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!