



Tomato-Herb Ravioli

with Arugula Salad & Homemade Croutons

 30min  2 Servings

We're suckers for a perfect pairing, and this duo is it. The acidity of the tomatoes complements herbaceous parsley leaves in all the right ways. Add some chopped garlic and scallions into the mix, and this chunky no-cook tomato sauce is light, fresh, summery, and oh so perfect for cheese ravioli. Not to mention, we serve it with a peppery arugula salad studded with homemade garlic-Parmesan croutons.

What we send

- garlic
- 2 scallions
- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ⁷
- 1 mini French roll ¹
- ¼ oz fresh parsley
- 4 oz ricotta ⁷
- 2 oz balsamic vinaigrette
- 5 oz arugula
- 9 oz cheese ravioli ^{1,3,7}

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- large saucepan
- microplane or grater
- aluminium foil

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 38g, Carbs 62g, Protein 34g



1. Prep marinated tomatoes

Preheat the oven to 425°F with a rack in the center.

Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Drain **tomatoes** (discard liquid or save for own use), then coarsely chop. Transfer to a large bowl, then stir in **scallions, half of the chopped garlic, 2 tablespoons oil, and a pinch each of salt, pepper, and sugar**. Let sit until step 6.



4. Make herb ricotta

Pick **parsley leaves** from stems, discarding stems. Finely chop half of the leaves, then tear the rest into large pieces. In a small bowl, stir to combine chopped parsley, **ricotta**, and **a pinch each of salt and pepper**.



2. Prep cheese croutons

Bring a large saucepan of **salted water** to a boil. Meanwhile, finely grate **Parmesan**, if necessary.

Cut **roll** into ½-inch thick slices, then drizzle cut sides with **oil**. Place on a sheet of foil, and sprinkle with **half of the Parmesan, remaining chopped garlic, and a pinch each of salt and pepper**.



5. Make salad

To a medium bowl, add **balsamic dressing**. Add **arugula** and **croutons**, without tossing.



3. Bake croutons

Set foil directly on center oven rack and toast **bread** until golden and crisp, about 7 minutes (watch closely as ovens vary). Let cool slightly then tear into bite-size pieces.



6. Boil ravioli & serve

Add **ravioli** to boiling water and cook, stirring gently, until al dente, 3-4 minutes. Drain well, shaking off excess water; add to bowl with **marinated tomatoes** along with **remaining Parmesan**, and toss gently to coat. Transfer to plates and top with **herb ricotta** and **torn parsley leaves**. Toss **arugula salad**, then serve alongside. Enjoy!