

DINNERLY



Creamy Miso Lemon-Burrata Ravioli with Corn & Scallions



under 20min



2 Servings

Didn't think you'd find an Asian-inspired version of ravioli? Well here it is!
We've got you covered!

WHAT WE SEND

- 2 scallions
- 0.63 oz miso paste ¹
- 1 oz cream cheese ²
- ½ oz tamari soy sauce ¹
- 9 oz lemon-herb burrata ravioli ^{3,2,4}
- 2½ oz corn

WHAT YOU NEED

- sugar

TOOLS

- large skillet with lid

ALLERGENS

Soy (1), Milk (2), Egg (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 400kcal, Fat 14g, Carbs 52g, Protein 19g



1. Prep ingredients

Trim **scallions**, then thinly slice.



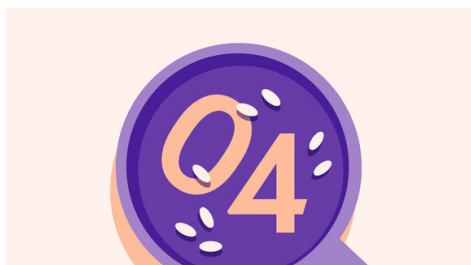
2. Prep ravioli

In a large skillet, whisk together **miso**, **cream cheese**, **1½ teaspoons tamari**, **1 teaspoon sugar**, and **½ cup water** until miso and cream cheese dissolve. Add **ravioli** to skillet (if stuck together, gently pull apart only if possible without tearing). Bring to a simmer over medium-high heat.



3. Cook corn

Cover skillet and lower heat to medium-low. Cook **ravioli**, shaking skillet occasionally to prevent sticking, until al dente, about 3 minutes. Uncover skillet and add **corn**; increase heat to medium-high. Continue cooking, swirling skillet frequently, until liquid has reduced to a creamy sauce that coats pasta, 2–4 minutes.



4. Serve

Remove **ravioli** from heat and stir in **scallions**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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