

DINNERLY

Lemon Burrata Ravioli

with Miso Creamed Corn



under 20min



2 Servings

WHAT WE SEND

- 9 oz lemon-herb burrata ravioli ^{1,3,7}
- 2½ oz corn
- 0.63 oz miso paste ⁶
- 1 oz cream cheese ⁷
- 2 scallions
- ½ oz tamari soy sauce ⁶

WHAT YOU NEED

- sugar

TOOLS

- large skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

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



2. Cook pasta

Cover skillet and lower heat to medium-low. Cook pasta, 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 into a creamy sauce that coats pasta, 2–4 minutes.

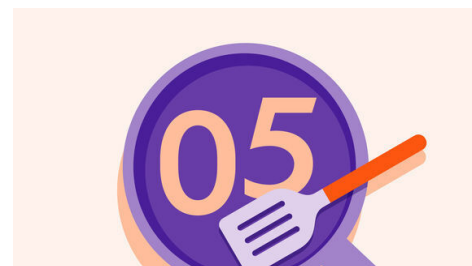


3. Finish & serve

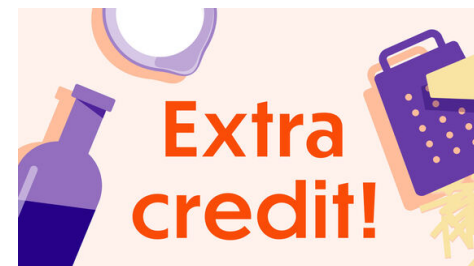
Remove pasta from heat and stir in scallions. Enjoy!



4.



5.



6.