

DINNERLY



Cheesy Garlic Knot Gluten Free-Ravioli with Marinara



20-30min



2 Servings

Feel free to use your hands to dunk every bite of these garlicky, pillowy gluten free ravioli in rich marinara sauce. Or dig in with a fork for the ultimate cheesy pull. Whichever you choose, you'll get there faster than you can say "cheesy garlic knot ravioli" five times fast. We've got you covered!

WHAT WE SEND

- 9 oz gluten free cheese ravioli ^{1,2}
- 3¼ oz mozzarella ²
- 2 scallions
- 8 oz marinara sauce
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ²

TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

COOKING TIP

Want instant garlic bread? Make extra garlic butter sauce in step 3, store it in an air-tight container in the fridge, then spread it on warm toasted bread!

ALLERGENS

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

NUTRITION PER SERVING

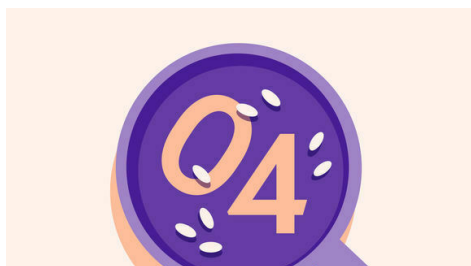
Calories 650kcal, Fat 38g, Carbs 54g, Protein 28g



1. Cook ravioli & prep

Bring a large saucepan of **salted water** to a boil over high heat. Add **ravioli**. Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Drain and return to pot off heat. Toss with **1 teaspoon oil** to prevent sticking.

Coarsely shred **mozzarella** on the large holes of a box grater. Trim ends from **scallions**; thinly slice on an angle.



4. Serve

Serve **cheesy garlic knot ravioli** with **scallions** sprinkled over top and **marinara sauce** spooned over top or alongside for dipping. Enjoy!



2. Heat marinara sauce

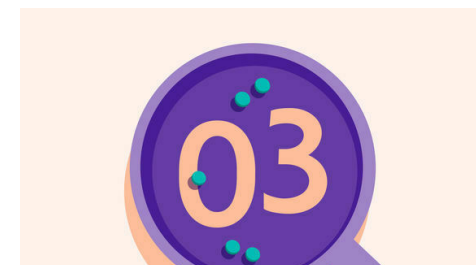
Add **marinara sauce** to a medium ovenproof skillet over medium heat. Cook until heated through, 2–3 minutes; season to taste with **salt** and **pepper**. Transfer to a small bowl and cover to keep warm. Wipe out skillet.

Preheat broiler with a rack in the top position.



5. ...

What were you expecting, more steps?



3. Assemble & broil

Melt **2 tablespoons butter** in same skillet over medium heat. Stir in **¼ teaspoon granulated garlic** (or more to taste). Remove from heat. Add **ravioli** and toss to coat; season with **salt** and **pepper**. Sprinkle **mozzarella** over top.

Broil on upper oven rack until cheese is melted and golden, 1–3 minutes (watch closely as broilers vary).



6. ...

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