## Lemon Burrata Ravioli with Burst Tomatoes

**& Pesto**

This lemon-herb burrata ravioli packs so much flavor that it doesn't need much else in order to shine. Burst cherry tomatoes and basil pesto add jammy, herbaceous depth and color to this picture perfect dish. We've got you covered!

🕐 30min    🍴 2 Servings

**274**

### 1. Cook garlic

Bring a medium pot of **salted water** to a boil. Finely chop **2 large garlic cloves**.

In a large skillet, combine **garlic** and **2 tablespoons oil**. Cook over medium heat until fragrant, 1–2 minutes.



### 2. Cook tomatoes

To skillet, add **tomatoes** and **a pinch of salt**. Cook, stirring and pressing on tomatoes occasionally, until they begin to burst and release their juices, 6–8 minutes. Continue to cook until sauce is thickened, 4–5 minutes.

Off heat, stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**.



### 3. Cook pasta

Add **ravioli** to **boiling water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **½ cup cooking water** before draining pasta.
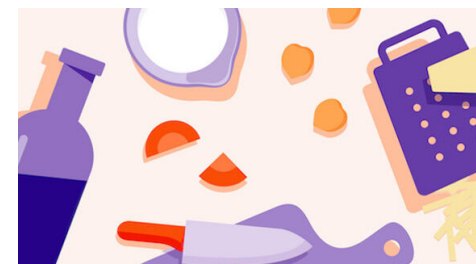


### 4. Finish & serve

Add **pasta** to **sauce** and gently stir to coat. Add **1 tablespoon reserved cooking water** at a time to thin sauce, if desired.

Divide **pasta** between plates. Grate **desired amount of Parmesan** over top and dollop with **pesto**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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