



Lemon-Herb Burrata Ravioli with Pesto

Arugula, Tomatoes & Almonds



ca. 20min



2 Servings

This warm ravioli salad lets you indulge in tender, stuffed pasta while also feeling good about the fact that you're loading up with nutritious greens! Peppery arugula is folded into the still-warm ravioli, which is coated in delicious basil pesto. Fresh plum tomatoes add a bright pop of color, then Parmesan cheese is scattered on top along with chopped almonds for crunch.

What we send

- 2 plum tomatoes
- 1 shallot
- 9 oz lemon-herb burrata ravioli ^{1,2,3}
- 1 oz salted almonds ⁴
- 4 oz basil pesto ³
- 1 bag arugula
- ¾ oz Parmesan ³

What you need

- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- olive oil

Tools

- large pot
- colander

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 47g, Carbs 57g, Protein 31g



1. Cut tomatoes & shallot

Bring a large pot of **salted water** to a boil. While waiting for the water to boil, cut **tomatoes** into ½-inch pieces. Halve, peel, and thinly slice **all of the shallot**.



2. Marinate vegetables

In a large bowl, whisk together **1 tablespoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Add **tomatoes** and **shallots** and stir to combine. Set aside to marinate.



3. Cook ravioli

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.



4. Finish prep

Roughly chop **almonds**. Use a vegetable peeler to shave **all of the Parmesan** into strips, if necessary.



5. Dress ravioli

Add drained **ravioli** to bowl with **tomatoes and shallots**. Gently stir in **pesto**. Add **arugula**, and toss gently to combine. Season to taste with **salt** and **pepper**.



6. Serve

Serve **ravioli** topped with **Parmesan** and **chopped almonds**. Enjoy!