

DINNERLY



One-Pan Cheese Ravioli with Zucchini & Roasted Red Peppers

 20-30min  2 Servings

Here's a song we sing about this dish: Everybody was Kung Fu fighting, these ravioli are fast as lightning, in fact it was a little bit frightening, but you did it with expert timing. We've got you covered!

WHAT WE SEND

- 2 zucchini
- ¾ oz Parmesan ²
- 9 oz cheese ravioli ^{1,2,3}
- 2 oz roasted red peppers

WHAT YOU NEED

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

TOOLS

- box grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 510kcal, Fat 29g, Carbs 41g, Protein 23g



1. Prep veggies

Finely chop **1 teaspoon garlic**. Trim ends from **zucchini**, halve lengthwise, then cut into ¼-thick half moons.

Coarsely grate **Parmesan** on the large holes of a box grater, if necessary.



4. Finish & serve

Remove skillet from heat. Stir in **zucchini**, **roasted red peppers**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.

Serve **cheese ravioli**, **zucchini**, and **roasted red peppers** with **grated Parmesan** sprinkled over top. Enjoy!



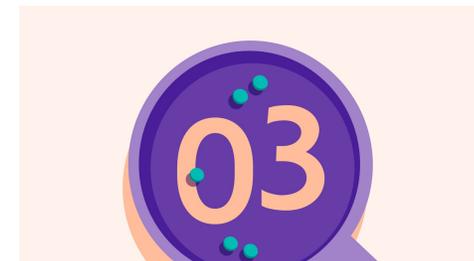
2. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini** and **chopped garlic**; season with **¼ teaspoon salt** and **a few grinds of pepper**. Cook, stirring, until zucchini is golden and garlic is fragrant, about 1 minute. Stir in **1½ tablespoons water**; cook until water is evaporated and zucchini is tender, 2–3 minutes. Transfer to a plate; set aside until step 4.



5. ...

What were you expecting, more steps?



3. Steam ravioli

In same skillet, combine **ravioli**, **¼ teaspoon salt**, and **½ cup water**; bring to a boil over high. Reduce heat to medium-low, cover, and cook until ravioli are tender and water is reduced to 3 tablespoons, about 4 minutes.



6. ...

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