

# DINNERLY



## **Creamy Miso Lemon-Burrata Ravioli** with Corn & Scallions



under 20min



2 Servings

Didn't think you'd find an Asian-inspired version of ravioli? Well here it is!  
We've got you covered!

### WHAT WE SEND

- 2 scallions
- 1 oz cream cheese <sup>1</sup>
- 2 (½ oz) tamari soy sauce <sup>2</sup>
- 9 oz lemon-herb burrata ravioli <sup>3,4</sup>
- 2½ oz corn

### WHAT YOU NEED

- sugar

### TOOLS

- large skillet with lid

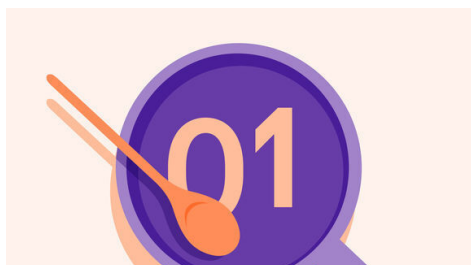
### ALLERGENS

Milk (1), Soy (2), Egg (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 400kcal, Fat 14g, Carbs 52g, Protein 19g



#### 1. Prep ingredients

Trim **scallions**, then thinly slice.



#### 2. Prep ravioli

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



#### 3. Cook corn

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



#### 4. Serve

Remove **ravioli** from heat and stir in **scallions**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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