



Pierogi Gluten Free-Ravioli

with Sour Cream, Caramelized Onions & Salad



20-30min



2 Servings

Combining the best of cheese pierogi with Italian ravioli sounds like a comfort food fever dream. Well, we've made that dream come true. We top cheesy gluten free ravioli with sweet, buttery caramelized onions then serve them with a big dollop of sour cream and generous sprinkling of fresh dill. For a refreshing side, there's a crunchy cucumber and spinach salad tossed with a just-sharp-enough balsamic vinaigrette.

What we send

- 1 yellow onion
- ¼ oz fresh dill
- 1 cucumber
- 1 pkt balsamic vinaigrette
- 2 (1 oz) sour cream ²
- 9 oz gluten free cheese ravioli ^{1,2}
- 5 oz baby spinach

What you need

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

Tools

- medium pot
- medium skillet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 41g, Carbs 63g, Protein 18g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Halve and thinly slice **all of the onion**. Pick and finely chop **dill fronds**; discard stems.

Trim **cucumber** (peel, if desired), then halve lengthwise and cut crosswise into ¼-inch thick half moons.



4. Cook ravioli

While **onions** caramelize, add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing).

Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes. Reserve **¼ cup cooking water**, then drain ravioli.



2. Pickle cucumbers

To a large bowl, add **balsamic vinaigrette**. Stir in **cucumbers** and **1 tablespoon of the dill fronds**. Set aside until step 6.

In a small bowl, stir to combine **all of the sour cream** and **1 tablespoon water**; season to taste with **salt** and **pepper**.



5. Finish ravioli

Add **ravioli**, **reserved cooking water**, and **1 tablespoon butter** to skillet with **onions**. Cook, tossing gently, over medium-high heat until butter is melted and liquid is reduced slightly, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.



3. Caramelize onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until softened and beginning to brown, about 8 minutes. Add **1 teaspoon sugar** and season with **salt** and **pepper**. Cook, stirring, until onions are deep golden brown, 2-3 minutes more.



6. Finish salad & serve

Add **spinach** to bowl with **cucumbers** and toss to combine; season to taste with **salt** and **pepper**.

Serve **ravioli and caramelized onions** topped with **sour cream** and **remaining dill fronds** with **spinach-cucumber salad** alongside. Enjoy!