

# DINNERLY



## Ravioli in Fresh Tomato Sauce with Olives & Parmesan



20-30min



2 Servings

Puttanesca is a briny Italian tomato sauce featuring olives or capers, or both! We took inspo from this addictive sauce and whipped up a fresh tomato base that includes Kalamata olives and parsley—a perfect accompaniment to pillowy cheesy ravioli. We've got you covered!

## WHAT WE SEND

- 2 plum tomatoes
- 1 oz Kalamata olives
- ¼ oz fresh parsley
- 9 oz cheese ravioli <sup>1,2,3</sup>
- ¾ oz Parmesan <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

## TOOLS

- medium pot
- microplane or 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 460kcal, Fat 24g, Carbs 37g, Protein 22g



### 1. Prep ingredients

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

Halve **tomatoes** lengthwise, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Roughly chop **olives**; remove any pits, if necessary. Roughly chop **parsley leaves** together with tender stems.

Finely grate **Parmesan**, if necessary.



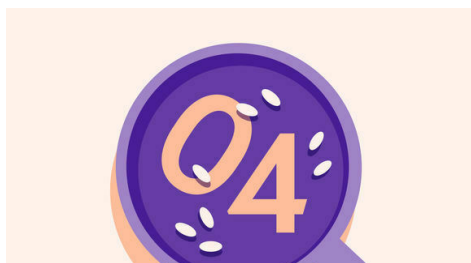
### 2. Make fresh tomato sauce

Heat **1 tablespoon oil** and **chopped garlic** in a medium skillet over medium-high until sizzling, about 1 minute. Add **tomatoes**, **¼ cup water**, and **a pinch of salt**. Bring to a simmer and cook, mashing with a potato masher or fork, until sauce is smooth and reduced to about 1 cup, about 5 minutes; season to taste with **salt** and **pepper**. Cover to keep warm off heat.



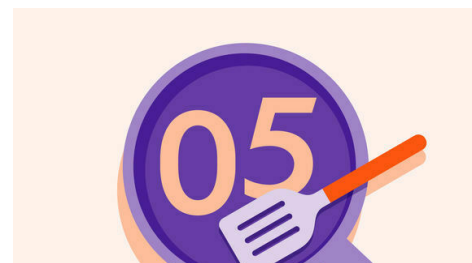
### 3. Cook ravioli

Add **ravioli** to boiling water and cook, stirring gently, until al dente, about 4 minutes. Reserve **2 tablespoons pasta water**, then drain well.



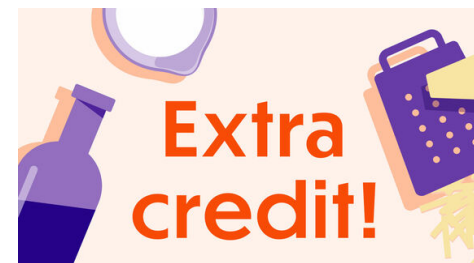
### 4. Sauce ravioli

Add **ravioli**, **olives**, and **half each of the parsley and Parmesan** to skillet with **sauce**, tossing gently to coat. Add **1 tablespoon reserved pasta water** at a time to thin sauce, as desired; season to taste with **salt** and **pepper**.



### 5. Finish & serve

Serve **ravioli and fresh tomato sauce** topped with **remaining parsley** and **Parmesan**. Drizzle oil over the top, if desired. Enjoy!



### 6. Take it to the next level

Amp up the Puttanesca flavors even further! Chop up some anchovies (or tuna filets packed in olive oil) and capers, then sizzle with the garlic in step 4. Throw in a pinch of crushed red pepper flakes for some added heat.