



## Tuscan Skillet Butternut Squash Ravioli

with Tomatoes, Zucchini & Bell Pepper



20-30min



2 Servings

Any one-skillet dinner is automatically a winner, but it's especially so when loaded with butternut squash ravioli, onions, tomatoes, tender zucchini, and fresh parsley leaves. This one is also finished with a generous shower of the king of cheeses: rich, robust, nutty Parmesan.



## What we send

- 1 large pkg grape tomatoes
- 1 zucchini
- 1 bell pepper
- garlic
- 1 shallot
- ¾ oz Parmesan <sup>2</sup>
- 9 oz butternut squash ravioli <sup>1,2,3</sup>
- ¼ oz fresh parsley

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>2</sup>

## Tools

- 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 670kcal, Fat 35g, Carbs 68g, Protein 21g



### 1. Prep ingredients

Cut **tomatoes** in half. Trim **zucchini**, then halve lengthwise and cut crosswise until ¼-inch thick half-moons. Halve **pepper**, discard stem and seeds, and cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Finely chop **¼ cup shallot** (save rest for own use). Finely grate **Parmesan**, if necessary.



### 2. Sauté vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini**, and season with **salt**. Cook, stirring occasionally, until tender and browned in spots, 3-4 minutes. Transfer to a plate. Add **peppers** to skillet, and season with **salt**. Add **¼ cup water**, cover, and cook until tender, about 3 minutes. Transfer to plate with zucchini.



### 3. Cook tomatoes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **tomatoes** and **chopped shallots and garlic**. Cook, stirring occasionally, until tomatoes blister and wilt, 1-2 minutes. Season to taste with **salt** and **pepper**.



### 4. Cook ravioli

Add **1¼ cups water** to skillet with **tomatoes**. Bring to a boil over high heat, then add **ravioli**. Cover and cook until pasta is al dente, 3-4 minutes.



### 5. Finish sauce

Pick **parsley leaves** from stems and coarsely chop; discard stems. Add **parsley, zucchini, peppers** and **2 tablespoons butter** to skillet with **ravioli**, stirring to combine. Season to taste with **pepper**.



### 6. Serve

Spoon **ravioli, vegetables, and sauce** into bowls, then top with with **some of the Parmesan**. Serve **remaining Parmesan** alongside. Enjoy!