



Gluten Free Cheese Ravioli & Marinara

with Green Beans & Roasted Pepper Vinaigrette



20-30min



2 Servings

Who says a sauce has to cook for hours and hours to get rich flavor? This 10-minute marinara sauce develops a ton of big flavor in a short time. The trick? Adding deeply concentrated tomato paste.

What we send

- garlic
- ½ lb green beans
- 2 oz roasted red peppers
- 1 plum tomato
- 2 (¾ oz) Parmesan ¹
- 6 oz tomato paste
- 8 oz tomato sauce
- 9 oz gluten free cheese ravioli ^{2,1}
- 2 oz basil pesto ¹

What you need

- kosher salt & pepper
- olive oil
- sugar
- red wine vinegar

Tools

- medium pot
- box grater or microplane
- rimmed baking sheet
- medium skillet
- colander

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 55g, Carbs 66g, Protein 28g



1. Prep ingredients

Heat oven to 450°F with a rack in the lower third. Bring a medium pot of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Trim ends from **green beans**. Finely chop **roasted red peppers**. Core and finely chop **tomato**. Coarsely grate **all of the Parmesan**, if necessary.



4. Cook marinara sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining garlic** and **2 tablespoons of the tomato paste**; cook until fragrant, about 1 minute. Stir in **tomato sauce, chopped fresh tomatoes, and a pinch of sugar**. Cook until tomatoes are slightly softened, 3-4 minutes. Season to taste with **salt** and **pepper**.



2. Make vinaigrette

In a medium bowl, whisk to combine **1 tablespoon of the vinegar** (save rest for own use), **½ teaspoon of the garlic**, and **2 tablespoons oil**. Stir in **roasted red peppers**. Season to taste with **salt** and **pepper**.



5. Cook & sauce ravioli

Add **ravioli** to boiling water (if stuck together, gently pull apart). Reduce heat and gently simmer, stirring, until al dente, 3-4 minutes. Reserve **¼ cup cooking water**, then drain.

Add **ravioli, reserved cooking water**, and **half of the Parmesan** to skillet with **marinara sauce**. Cook over medium-high, stirring, until ravioli is coated in sauce, about 1 minute. Season to taste.



3. Roast & dress green beans

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and **a pinch each of salt and pepper**. Bake on lower oven rack until tender and browned in spots, about 10 minutes. Transfer green beans to bowl with **roasted red pepper vinaigrette**, stirring to coat.



6. Garnish ravioli & serve

Garnish **ravioli** with **basil pesto** and **remaining Parmesan**. Serve **green beans and roasted red pepper vinaigrette** alongside. Enjoy!