



Gluten Free-Ravioli Puttanesca

with Crispy Capers, Olives & Spinach



20-30min



2 Servings

What do you get when you combine briny capers, olives, garlic, and fresh tomatoes? The sauce dreams are made of. This wondrous combo is inspired by puttanesca, which hails from Naples, Italy. The ingredients on their own are pungent and bold, but the gluten free ravioli and fresh baby spinach mellow out some of the assertive flavors. It's finished off with a heavy hand of chopped parsley and dill for a bright pop in each bite.

What we send

- 2 plum tomatoes
- garlic
- 1 oz Kalamata olives
- ¾ oz Parmesan ²
- ¼ oz fresh dill
- ¼ oz fresh parsley
- 1 oz capers
- 5 oz baby spinach
- 9 oz gluten free cheese ravioli ^{1,2}

What you need

- kosher salt & ground pepper
- olive oil

Tools

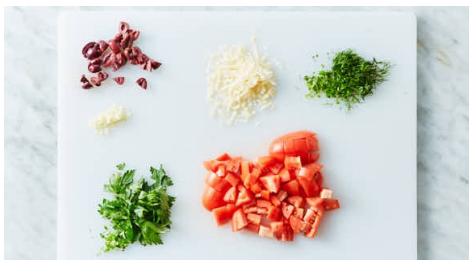
- medium pot
- box grater
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 590kcal, Fat 36g, Carbs 48g, Protein 21g



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**. Coarsely chop **olives**, removing any pits if necessary.

Coarsely grate **Parmesan** on the large holes of a box grater. Coarsely chop **dill fronds and parsley leaves and stems** together.



4. Cook sauce

Add **chopped garlic** and **1 tablespoon oil** to same skillet and cook, stirring, over medium-high heat until sizzling, about 1 minute.

Add **chopped tomatoes, ¼ cup water, and a pinch each of salt and pepper**. Bring to a simmer; cook, mashing with a potato masher or fork, until sauce is smooth and reduced to 1 cup, 3-4 minutes. Season to taste with **salt and pepper**.



2. Fry capers

Pat **capers** dry. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add capers and cook, stirring occasionally, until puffed and just beginning to brown, about 3 minutes.

Using a slotted spoon, transfer capers to a paper towel-lined plate. Season with **a pinch of salt**.



5. Boil ravioli

While **sauce** simmers, add **ravioli** to boiling water and cook, stirring, until al dente, about 4 minutes.

Reserve **2 tablespoons cooking water**, then drain ravioli well.



3. Cook spinach

Add **spinach** and **a pinch each of salt and pepper** to same skillet and cook, stirring, until spinach is just wilted. Transfer spinach to a cutting board. Allow to cool slightly, then pat with paper towel to remove excess water. Rinse and dry skillet.



6. Finish & serve

Add **ravioli, olives, spinach, and half each of the parsley, dill, and Parmesan** to **sauce**, tossing to coat. Stir in **1-2 tablespoons reserved cooking water** to thin sauce, if necessary. Season to taste with **salt and pepper**. Serve **ravioli puttanesca** topped with **remaining parsley, dill, and Parmesan, crispy capers, and a drizzle of oil**. Enjoy!