



Tomato-Basil Skillet Ravioli

with Spinach Salad & Creamy Parmesan Dressing

 20-30min  2 Servings

A welcome new spin on ravioli, this one-skillet dinner is a weeknight delight. It's quick to prepare, easy to clean up, and serves up big, bright flavors. We cook cheese ravioli in a pomodoro sauce of fresh basil, fragrant garlic, and whole peeled tomatoes. Dollops of fresh ricotta finish the whole thing off. Spinach salad is served alongside, to counterbalance the rich, creamy stuffed pasta.

What we send

- garlic (use 1 large clove)
- 1 can whole peeled tomatoes
- ¼ oz fresh basil (use half)
- ¾ oz piece Parmesan ⁷
- 1 pkt sour cream ⁷
- 1 pkg cheese ravioli ^{1,3,7}
- 3 oz baby spinach
- 1 container ricotta ⁷

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- box grater or microplane
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 47g, Carbs 55g, Proteins 27g



1. Prep ingredients

Finely chop **1 teaspoon garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Pick **half of the basil leaves** from stems. Discard stems; stack basil leaves, then roll like a cigar and thinly slice into ribbons. Finely grate **Parmesan**.



4. Cook ravioli

To skillet with **sauce**, stir in **½ cup water** and **ravioli**. Increase heat to medium-high and return to a boil. Once boiling, reduce heat to medium-low, and cook, stirring occasionally, until ravioli is tender, 4-5 minutes.



2. Make the sauce

In a medium skillet, stir to combine **tomatoes, chopped garlic, 2 tablespoons oil, ½ teaspoon salt, a few grinds of pepper, and half of the sliced basil leaves**. Bring to a boil over medium-high. Reduce heat to medium, then simmer until slightly reduced, 2-3 minutes.



5. Toss salad

Add **spinach** and **half of the Parmesan** to the bowl with the **dressing** and toss to combine.



3. Make dressing

While the **sauce** simmers, in a medium bowl, whisk to combine **sour cream, 1 tablespoon oil, and 1 tablespoon vinegar**; season to taste with **salt and pepper**.



6. Garnish & serve

Top **ravioli** with **remaining sliced basil, Parmesan**, and a few dollops of **ricotta**. Serve **tomato basil skillet ravioli** with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com  **#marthaandmarleyspoon**