



Tomato-Basil Ravioli

with Italian Salad



30min



2 Servings

We're suckers for a perfect pairing, and this duo is it. Tomatoes' acidity complements basil's slightly sweet anise flavor in all the right ways. Add some chopped garlic and scallions into the mix, and this chunky no-cook tomato sauce is light, fresh, summery, and oh so perfect for cheese ravioli. Served with a topping of basil ricotta, and a peppery arugula salad studded with homemade garlic-Parmesan croutons.

What we send

- garlic (use 1 large clove)
- 1 oz scallions
- 1 can whole peeled tomatoes
- ¾ oz piece Parmesan ⁷
- 1 mini French roll ¹
- ¼ oz fresh basil
- 1 container ricotta ⁷
- 3 oz arugula
- 1 pkg cheese ravioli ^{1,3,7}

What you need

- olive oil
- red wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- sugar

Tools

- large saucepan
- microplane or grater

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), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 42g, Carbs 54g, Proteins 34g



1. Prep marinated tomatoes

Preheat the oven to 425°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Drain **tomatoes** (discard liquid or save for own use), then coarsely chop. Transfer to a large bowl, then stir in **scallions, half of the chopped garlic, 2 tablespoons oil, 1 teaspoon vinegar, and a pinch each of salt, pepper, and sugar**. Let sit until step 6.



4. Make basil ricotta

Pick **basil leaves** from stems, discarding stems. Finely chop half of the leaves, then tear the rest into large pieces. In a small bowl, stir to combine **ricotta, chopped basil, and a pinch each of salt and pepper**.



2. Prep cheese croutons

Bring a large saucepan of **salted water** to a boil. Meanwhile, finely grate **Parmesan**. Cut **roll** into ½-inch thick slices, then drizzle cut sides with **oil**. Place on a sheet of foil, and sprinkle with **remaining chopped garlic, half of the Parmesan, and a pinch each of salt and pepper**.



5. Make salad

In a medium bowl, combine ½ **tablespoon vinegar, 1 tablespoon oil, and a pinch each of salt and pepper**. Add **arugula** and **croutons**, without tossing.



3. Bake croutons

Set foil directly on center oven rack and toast **bread** until golden and crisp, about 7 minutes (watch closely as ovens vary). Let cool slightly then tear into bite-size pieces.



6. Boil ravioli & serve

Add **ravioli** to boiling water and cook, stirring gently, until al dente, 3-4 minutes. Drain well, shaking off excess water; transfer to bowl with **marinated tomatoes**. Add **remaining Parmesan**, and toss gently to coat. Transfer to plates and top with **basil ricotta** and **torn basil leaves**. Toss **arugula salad**, then serve 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**