

DINNERLY



Garlic Knot Cheese Ravioli

with Marinara Dipping Sauce



20-30min



2 Servings

Feel free to use your hands to dunk every bite of these garlicky, pillowy ravioli in rich marinara sauce. Or, dig in with a fork for the ultimate cheesy pull. We've got you covered!

WHAT WE SEND

- 1 pkg cheese ravioli ^{1,3,7}
- garlic
- 1 pkg mozzarella ⁷
- 1 oz scallions
- tomato paste (use $\frac{1}{3}$ c)

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- butter ⁷

TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

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 710kcal, Fat 42g, Carbs 42g, Proteins 30g



1. Cook ravioli

Bring a large saucepan of **salted water** to a boil. Add **ravioli** to boiling water and cook, stirring occasionally, until barely al dente, 3–4 minutes. Drain ravioli, then return to pot and toss with **1 teaspoon oil** to prevent sticking; set aside until step 4.



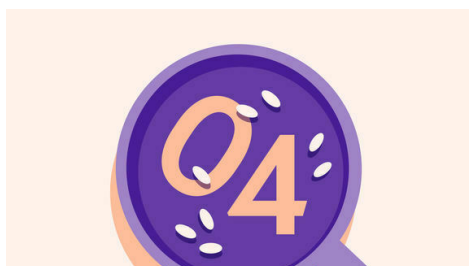
2. Prep ingredients

Finely chop **2 teaspoons garlic**. Coarsely shred **mozzarella** on the large holes of a box grater. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.



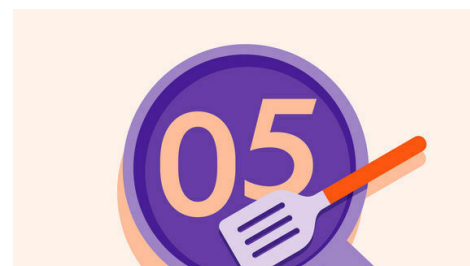
3. Make marinara sauce

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium high. Add **scallion whites** and $\frac{1}{2}$ **teaspoon of the chopped garlic**; cook until fragrant, about 30 seconds. Add $\frac{1}{3}$ **cup tomato paste**; cook, 1 minute. Stir in $\frac{2}{3}$ **cup water** and a **pinch of sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Transfer to a small bowl; cover to keep warm. Rinse skillet.



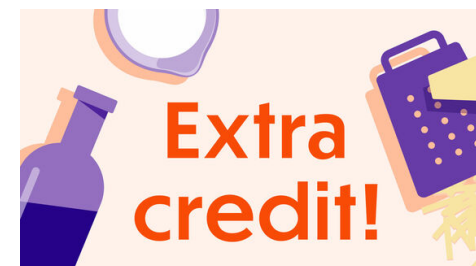
4. Make garlic-butter sauce

Preheat broiler with a rack 6-inches from the heat source. Melt **2 tablespoons butter** in same skillet over medium heat. Add **remaining chopped garlic**; cook until fragrant, about 30 seconds. Remove from heat. Add **ravioli** and toss to coat; season with **salt** and **pepper**.



5. Broil ravioli & serve

Sprinkle **mozzarella** over top of **ravioli**. Broil on top oven rack until **cheese** is melted and golden, 1–3 minutes (watch closely as broilers vary). Sprinkle **garlic knot cheese ravioli** with **scallion greens**. Serve **marinara sauce** spooned over top or on the side for dipping. Enjoy!



6. Speed it up!

Need to get dinner on the table in a hurry? Make up the marinara sauce in Step 3 ahead of time and store it in an airtight container in the fridge until ready to serve.