

# DINNERLY



## One-Pot Tomato Ravioli with Pesto



30min



2 Servings

Ravioli has everything going for it. It's soft, pillowy, and satisfying, making it the ultimate crowd-pleaser. What do you add to the pasta that already has everything? A quick drizzle of creamy pesto and some nutty parmesan cheese, of course! We've got you covered!

## WHAT WE SEND

- garlic
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- tomato paste (use ¼ cup)
- 4 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

## TOOLS

- box grater or microplane
- medium (10") 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 680kcal, Fat 42g, Carbs 42g, Proteins 26g



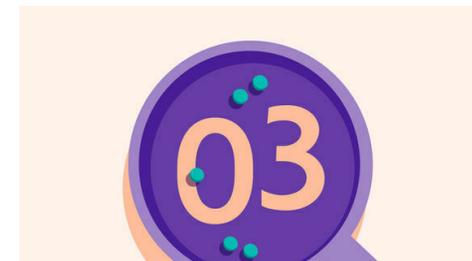
### 1. Prep ingredients

Heat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Carefully separate any **ravioli** that are stuck together.



### 2. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **chopped garlic** to skillet and cook until fragrant, about 30 seconds. Add **¼ cup of the tomato paste** and cook, stirring, until tomato paste is brick-red, about 1 minute. Stir in **1½ cups water** and **1 teaspoon sugar**. Bring to a boil, whisking until smooth. Remove from heat.



### 3. Add ravioli, pesto, Parm

Stir **2 tablespoons pesto** into **sauce**; season with **1 teaspoon salt** and a **few grinds of pepper**. Fold in **ravioli** and **1 tablespoon Parmesan**. Cover skillet with foil.



### 4. Bake ravioli

Transfer skillet to upper oven rack and bake until **ravioli** is tender, about 15 minutes (watch closely as ovens vary).



### 5. Broil & serve

Remove skillet from oven and discard foil; switch oven to broil. Sprinkle **remaining Parmesan** over **ravioli**. Return skillet to top oven rack and broil until **cheese** is melted and browned in spots, 2–3 minutes (watch closely). Drizzle **ravioli** with **remaining pesto**, as desired. Let stand 5 minutes before serving. Enjoy!



### 6. Make it meaty!

We made this a meatless meal on purpose but if you have carnivores at the table, then check out our handy protein packs! Sauté some ground beef as the start to your sauce in step 2, or serve this cheesy ravioli topped with grilled chicken breasts.