

DINNERLY



Low-Cal One-Pan Cheese Ravioli with Zucchini & Roasted Red Peppers



20-30min



2 Servings

Here's a song we sing about this dish: Everybody was Kung Fu fighting, these ravioli are fast as lightning, in fact it was a little bit frightening, but you did it with expert timing. We've got you covered!

WHAT WE SEND

- garlic
- 2 (2 oz) roasted red pepper
- ¾ oz piece Parmesan ⁷
- 2 zucchinis
- 9 oz pkg cheese ravioli ^{1,3,7}

WHAT YOU NEED

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

TOOLS

- box grater
- medium 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 570kcal, Fat 28g, Carbs 44g, Proteins 23g



1. Prep veggies

Finely chop **1 teaspoon garlic**. Cut **roasted peppers** into thin strips. Coarsely grate **Parmesan** on large holes of a box grater. Trim ends from **zucchini**s, halve lengthwise, then cut into ¼-thick half moons.



2. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini** and **garlic**; season with **¼ teaspoon salt** and a **few grinds of pepper**. Cook until zucchini is golden and garlic is fragrant, about 1 minute. Add **1½ tablespoons water**; cook until water is evaporated and zucchini is tender, 2–3 minutes. Transfer to a plate; set aside until step 4.



3. Steam ravioli

Place **ravioli**, **¼ teaspoon salt**, and **½ cup water** in same skillet and bring to a boil. Reduce heat to medium-low, cover, and cook until ravioli are tender and water is reduced to 3 tablespoons, about 4 minutes.



4. Finish ravioli

Remove skillet from heat. Stir in **zucchini**, **roasted peppers**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



5. Plate & serve

Spoon **ravioli** and **veggies** onto plates. Serve **cheese ravioli**, **zucchini**, and **red peppers** with **grated Parmesan** sprinkled over top. Enjoy!



6. Take it to the next level

This ravioli dish already has a whole lot going for it, what with the cheesy ravioli and tender zucchini and roasted red peppers and all. However, you could add a crisp side salad, loaded with your favorite fixins'.