

DINNERLY



Low-Cal Caprese Ravioli with Parmesan & Basil



ca. 20min



2 Servings

Caprese salad is an iconic classic for a reason—it's delicious, festive, and the colors of Italian cheese, green basil, and juicy red tomatoes rep the Italian flag! The thing about caprese salad is...it's not dinner, arewerite? But when you combine caprese ingredients with big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- garlic
- $\frac{3}{4}$ oz Parmesan ⁷
- 9 oz pkg cheese ravioli ^{1,3,7}
- $\frac{1}{4}$ oz fresh basil

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar) ¹⁷

TOOLS

- medium pot
- box grater or microplane

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 540kcal, Fat 29g, Carbs 37g, Proteins 22g



1. Boil water

Bring a medium pot of **salted water** to a boil.



2. Prep ingredients

While **salted water** comes to a boil, halve **tomatoes** lengthwise, then cut into $\frac{1}{2}$ -inch pieces.

Finely chop **1 teaspoon garlic**.

Coarsely grate **Parmesan** on the large holes of a box grater.



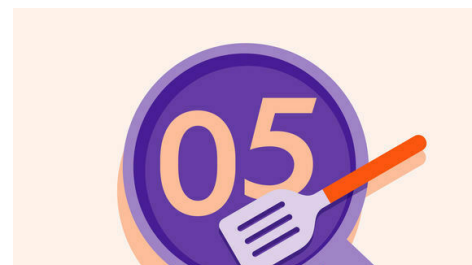
3. Marinate tomatoes

In a large bowl, stir together **tomatoes**, **chopped garlic**, **2 tablespoons oil**, **2 teaspoons vinegar**, and a **generous pinch each of salt and pepper**. Set aside to marinate until step 5.



4. Cook ravioli

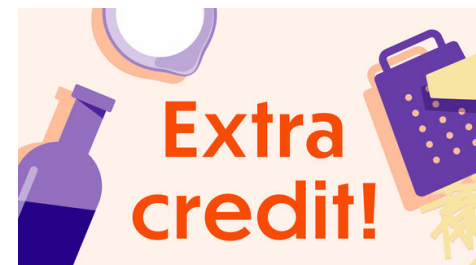
Add **ravioli** to pot with boiling water and cook, stirring, until al dente, about 4 minutes. Drain well.



5. Finish ravioli & serve

Pick **basil leaves** from stems; discard stems. Reserve a few whole basil leaves, then slice remaining into thin ribbons. Add **sliced basil**, **ravioli**, and **half of the Parmesan** to bowl with **tomatoes**. Toss to coat and season to taste with **salt** and **pepper**.

Top **caprese ravioli** with **whole basil leaves**, **remaining Parmesan**, and a **drizzle of oil**. Enjoy!



6. Crunch, crunch!

Toast up some breadcrumbs or panko, Italian style! Coat them in olive oil, season with salt and pepper, and toast in the oven until fragrant and golden-brown. Mix them with freshly chopped parsley and optional red pepper flakes for a little spice. Dust them over the top of the ravioli for added textural bliss!