Red Pepper Pesto Beef Ravioli
with Spinach & Parmesan

🕐 20-30min   🍴 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this red pepper pesto beef ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the ravioli, stir together the sauce, and sprinkle Parmesan over top. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

1. Prep ingredients

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

Transfer **spinach** to a colander and set aside for step 2.

Finely grate **Parmesan**, if necessary.

2. Cook ravioli

Once water is boiling, add **ravioli** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3–4 minutes. Reserve **⅓ cup cooking water**. Carefully drain **ravioli** over **spinach** in colander to wilt slightly.

3. Cook sauce

Heat **1 tablespoon oil** in same pot over medium. Stir in **red pepper pesto** and cook until fragrant, about 1 minute. Season to taste with **salt** and **pepper**. Add **reserved cooking water**; cook, stirring, until slightly thickened, about 1 minute more. Add **ravioli and spinach** and gently toss to combine.
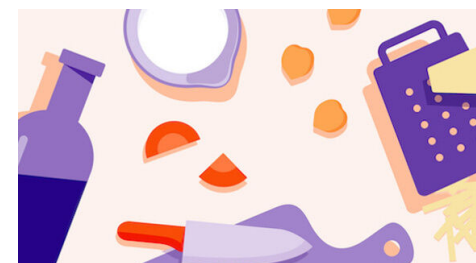
4. Serve

Serve **red pepper pesto ravioli** sprinkled with **Parmesan** and **a few grinds of pepper** . Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!