

MARLEY SPOON



Beef & Wine Ravioli with Marinara

& Garlic Kale



20-30min



2 Servings

Nothing warms our appetites quite like a stick-to-your-bones classic marinara pasta. And not just any pasta-this hearty beef and wine ravioli is sure to satisfy, especially when topped with freshly grated Parmesan. A generous heap of sautéed garlicky kale ties it all together for a perfectly filling weeknight dinner.

What we send

- 1 bunch Tuscan kale
- garlic
- 1 lemon
- 1 pkt crushed red pepper
- 9 oz beef & wine ravioli ^{1,3,7}
- 8 oz marinara sauce
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- ¼ c olive oil

Tools

- large pot
- medium skillet
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

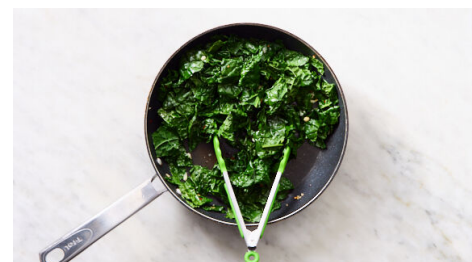
Nutrition per serving

Calories 730kcal, Fat 46g, Carbs 54g, Protein 25g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Strip **kale leaves** from tough stems, discarding stems, and tear or chop leaves into bite-sized pieces. Finely chop **2 medium garlic cloves**. Cut **lemon** into 4 wedges.



2. Cook kale

Add **kale** to **boiling water**; cook until dark green and tender, 4-5 minutes.

Meanwhile, to a medium skillet, add **garlic**, **crushed red pepper**, and **¼ cup oil**; cook over medium heat until garlic is just starting to brown, 2-3 minutes. Using a slotted spoon or tongs, lift kale from water, allowing excess water to drain off; transfer to skillet with garlic.



3. Finish kale

Cook **kale** over medium heat, stirring occasionally, until very tender, 4-5 minutes. Season to taste with **salt**, **pepper**, and **juice from 1 lemon wedge**. Remove from heat; cover to keep warm.



4. Cook ravioli

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes. Reserve **¼ cup pasta water**; drain. Return ravioli to pot; add **marinara sauce** and **reserved pasta water**. Cook over medium-high heat, stirring frequently, until sauce coats pasta, 1-2 minutes.



5. Finish & serve

Divide **ravioli** between plates. Finely grate desired amount of **Parmesan** over top. Serve with **sautéed kale** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.