

DINNERLY



Fast! Caprese Ravioli & Basil Pesto Chicken

with Parmesan & Marinated Tomatoes



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, arewrite? But when you combine caprese ingredients with lean chicken and big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 9 oz cheese ravioli ^{1,2,3}
- ½ lb pkg chicken breast strips
- 4 oz basil pesto ²
- ¾ oz Parmesan ²

WHAT YOU NEED

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

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 52g, Carbs 37g, Protein 52g



1. Marinate tomatoes

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

Halve **tomatoes** lengthwise, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Add both to a large bowl with **1 tablespoon oil**, **1 teaspoon vinegar**, and a **generous pinch each of salt and pepper**. Stir to combine and set aside to marinate.

Finely grate **Parmesan**, if necessary.



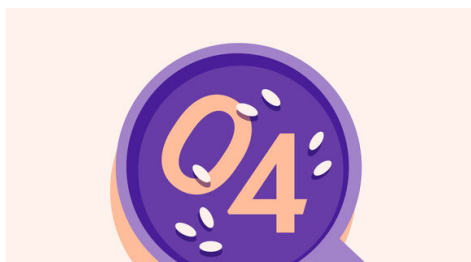
2. Cook pasta

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



3. CHICKEN VARIATION

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



4. Finish ravioli & serve

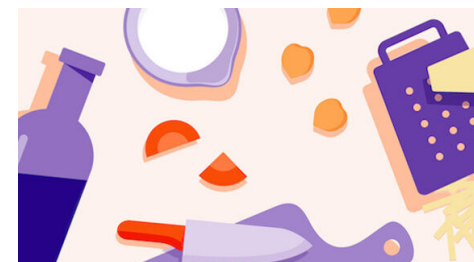
Add **pesto**, **ravioli**, **chicken**, and **half of the Parmesan** to bowl with **tomatoes**. Toss to coat and season to taste with **salt** and **pepper**.

Top caprese ravioli with **remaining Parmesan**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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