DINNERLY

Beef & Wine Ravioli with Pesto
& Marinated Tomatoes

Savory ravioli + herby pesto + juicy tomatoes = a very good time. Bonus point: It all comes together in one pot, so you'll have more time for things you'd rather do than wash dishes. We've got you covered!

🕐 under 20min   🍴 2 Servings

WHAT WE SEND
- ¾ oz Parmesan [2]
- 2 plum tomatoes
- 9 oz beef & wine ravioli [1,2,3]
- 4 oz basil pesto [2]

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

TOOLS
- microplane or grater
- medium pot

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 650kcal, Fat 42g, Carbs 44g, Protein 25g

1. Boil water & grate cheese

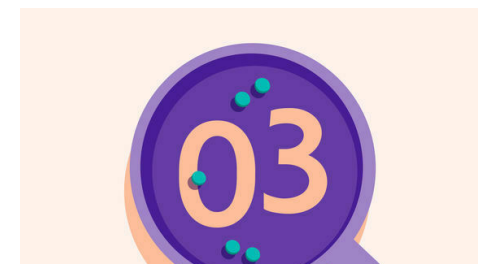Bring a medium pot of **salted water** to a boil.

Finely grate **Parmesan**, if necessary.

2. Prep tomatoes & garlic

Meanwhile, halve **tomatoes** lengthwise, then chop into ½-inch pieces.

Finely chop **½ teaspoon garlic** .

3. Marinate tomatoes

In a small bowl, stir to combine **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **chopped tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Set aside until ready to serve.
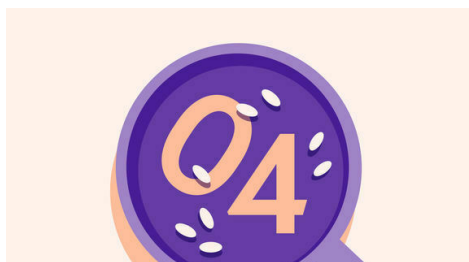
4. Cook ravioli

Add **ravioli** to boiling **salted water** and cook, stirring occasionally, until al dente, about 4 minutes. Reserve **¼ cup cooking water**, then drain ravioli and return to pot off heat.
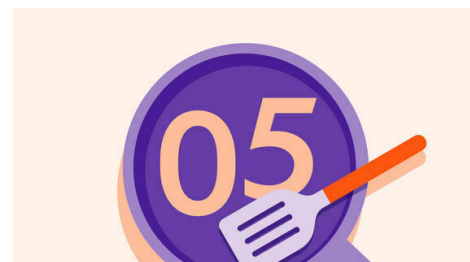
5. Finish & serve

To pot with **ravioli**, add **basil pesto**, **half of the Parmesan**, and **2 tablespoons reserved cooking water**; toss to coat (if sauce is too thick, add **1 tablespoon cooking water** at a time, as needed). Season to taste with **salt** and **pepper**.

Serve **ravioli** topped with **marinated tomatoes**, **remaining Parmesan**, and **a drizzle of oil**. Enjoy!
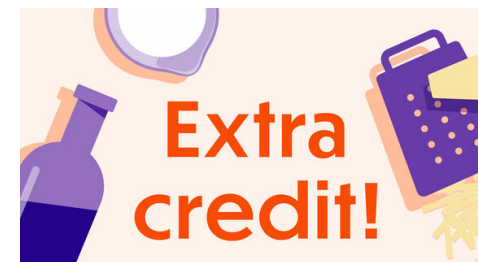
6. Add some greens!

Serve your ravioli alongside a refreshing chopped salad. Combine chopped cucumbers, olives, and romaine lettuce, then drizzle with a red wine vinaigrette.