



## Burrata Ravioli with Readymade Chicken Cutlet

with Pesto, Arugula & Almonds



ca. 20min



2 Servings

This warm ravioli salad lets you indulge in tender, stuffed pasta while also feeling good about the fact that you're loading up with nutritious greens! Peppery arugula is folded into the still-warm ravioli, which is coated in delicious basil pesto and topped with a ready to heat chicken cutlet. Fresh plum tomatoes add a bright pop of color, then Parmesan cheese is scattered on top along with chopped almonds for crunch.



## What we send

- 2 plum tomatoes
- 1 shallot
- 9 oz lemon-herb burrata ravioli <sup>1,2,3</sup>
- 1 oz roasted almonds <sup>4</sup>
- ¾ oz Parmesan <sup>3</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- 4 oz basil pesto <sup>3</sup>
- 1 bag arugula

## What you need

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

## Tools

- large pot
- colander

## Allergens

Egg (1), Wheat (2), Milk (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1020kcal, Fat 62g, Carbs 75g, Protein 48g



### 1. Cut tomatoes & shallot

Bring a large pot of **salted water** to a boil. While waiting for the water to boil, cut **tomatoes** into ½-inch pieces. Halve, peel, and thinly slice **all of the shallot**.



### 2. Marinate vegetables

In a large bowl, whisk together **1 tablespoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Add **tomatoes** and **shallots** and stir to combine. Set aside to marinate.



### 3. 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.



### 4. Finish prep; heat chicken

Roughly chop **almonds**. Use a vegetable peeler to shave **all of the Parmesan** into strips, if necessary.

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2-4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



### 5. Dress ravioli

Add drained **ravioli** to bowl with **tomatoes and shallots**. Gently stir in **pesto**. Add **arugula**, and toss gently to combine. Season to taste with **salt** and **pepper**.



### 6. Serve

Cut **chicken cutlets** into strips, if desired. Serve **ravioli** topped with **chicken**, **Parmesan**, and **chopped almonds**. Enjoy!