



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 ^{1,2,3}
- 8 oz marinara sauce
- ¾ oz Parmesan ²

What you need

- kosher salt & ground pepper
- ¼ c olive oil

Tools

- large pot
- medium skillet
- microplane or grater

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



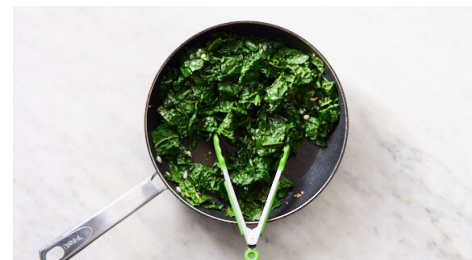
1. Prep ingredients

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.



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.



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.



5. Finish & serve

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



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.



6. Rate your plate!

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