

DINNERLY



Lemon-Burrata Ravioli with Chicken Strips

Pesto, Corn & Burst Grape Tomatoes



under 20min



2 Servings

You asked for an elevated pasta with summer vibes and we delivered.
We've got you covered!

WHAT WE SEND

- 1 pkg grape tomatoes
- ½ lb pkg chicken breast strips
- 9 oz lemon-herb burrata ravioli ^{1,2,3}
- 2½ oz corn
- 2 oz basil pesto ²

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium skillet with lid

ALLERGENS

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

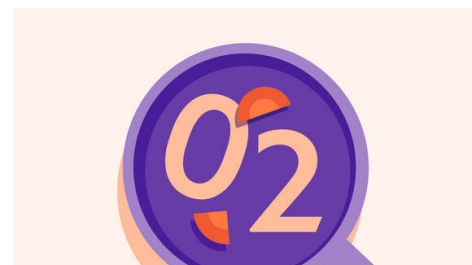
NUTRITION PER SERVING

Calories 560kcal, Fat 23g, Carbs 52g, Protein 46g



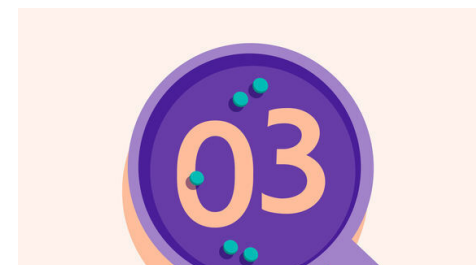
1. Prep ingredients

Cut **tomatoes** in half. Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**.



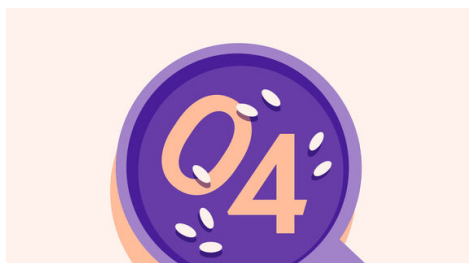
2. CHICKEN VARIATION

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. Transfer to a plate.



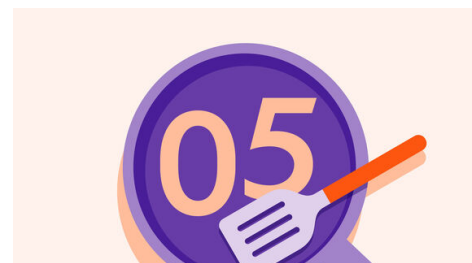
3. Cook tomatoes

To same skillet add **tomatoes**, ½ cup **water**, and a **pinch** each of **salt** and **pepper**. Bring to a simmer over medium-high heat and cook until tomatoes start to soften, 2–3 minutes.



4. Cook pasta

Add **ravioli** (if stuck together, gently pull apart only if possible without tearing). Cover skillet and lower heat to medium-low. Cook **pasta**, shaking skillet occasionally to prevent sticking, until al dente, about 3 minutes.



5. Finish & serve

Uncover skillet and add **chicken** and **corn**; increase heat to medium-high. Continue cooking, swirling skillet frequently, until liquid has reduced and coats ravioli, 2–4 minutes. Remove from heat and stir in **pesto**; season to taste with **salt** and **pepper**. Enjoy!



6. Check us out!

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