



Beef & Wine Ravioli

with Roasted Tomato Sauce



20-30min



2 Servings

Sometimes we don't want to spend an hour getting dinner on the table. But that doesn't mean we want to skimp on flavor! The stars of this tasty plate are beef ravioli and a quick homemade tomato sauce. Cooking the sauce under the broiler adds rich, caramelized flavor to sweet canned cherry tomatoes. Bonus, no messy stove top splatters!

What we send

- 1 shallot
- 1½ oz pepperoncini
- 1 romaine heart
- ¼ oz fresh parsley
- ¾ oz Parmesan ²
- 2 (1 oz) sour cream ²
- 9 oz beef & wine ravioli ^{1,2,3}
- 14½ oz can whole peeled tomatoes

What you need

- butter ²
- kosher salt & ground pepper

Tools

- medium ovenproof skillet
- medium pot
- 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 650kcal, Fat 33g, Carbs 63g, Protein 26g



1. Prep sauce

Preheat broiler with a rack in the top position. Finely chop **shallot**. In a medium ovenproof skillet, stir to combine **tomatoes**, **all but 1 tablespoon of the chopped shallots**, and **2 tablespoons butter**; lightly crush tomatoes with a spoon. Season with **½ teaspoon salt** and **a few grinds of pepper**.



4. Make dressing

In a medium bowl, whisk to combine **all of the sour cream, pepperoncini, remaining chopped shallots, 2 tablespoons water**, and **half of the Parmesan**. Season to taste with **salt** and **pepper**.



2. Broil sauce

Broil **sauce** on top oven rack, stirring occasionally, until sauce is thickened and **tomatoes** are lightly charred, 10-15 minutes (watch closely as broilers vary). Season to taste with **salt** and **pepper**.



5. Boil pasta

Add **ravioli** to boiling salted water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and simmer gently, stirring occasionally, until al dente, 3-4 minutes. Carefully drain ravioli and add to skillet with **sauce**; stir gently to coat.



3. Prep salad & cheese

While **sauce** broils, bring a medium pot of **salted water** to a boil. Finely chop **pepperoncini**. Separate **lettuce leaves**. Pick **parsley leaves** from stems; discard stems and tear leaves. Finely grate **all of the Parmesan**.



6. Finish & serve

Add **lettuce leaves** to bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**. Serve **ravioli** topped with **torn parsley leaves** and **remaining Parmesan**, and with **salad** alongside. Enjoy!