

# DINNERLY



## SHORT RIB Ravioli with Pesto & Marinated Tomatoes



under 20min



2 Servings

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!

### WHAT WE SEND

- 2 plum tomatoes
- garlic
- 9 oz pkg short rib ravioli <sup>1,3,7</sup>
- 4 oz basil pesto <sup>7</sup>
- $\frac{3}{4}$  oz grated Parmesan <sup>7</sup>

### WHAT YOU NEED

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

### TOOLS

- medium pot

### ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

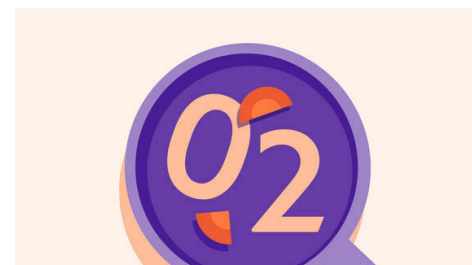
### NUTRITION PER SERVING

Calories 640kcal, Fat 42g, Carbs 44g, Protein 25g



#### 1. Boil water

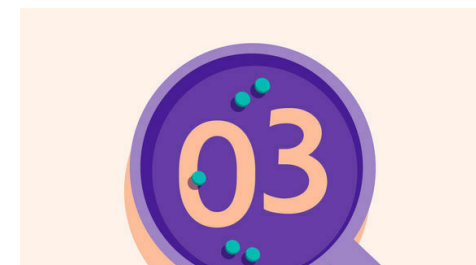
Bring a medium pot of **salted water** to a boil.



#### 2. Prep tomatoes and garlic

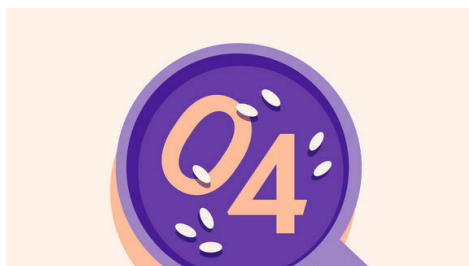
Meanwhile, halve **tomatoes** lengthwise, then chop into  $\frac{1}{2}$ -inch pieces.

Finely chop  $\frac{1}{2}$  **teaspoon garlic**.



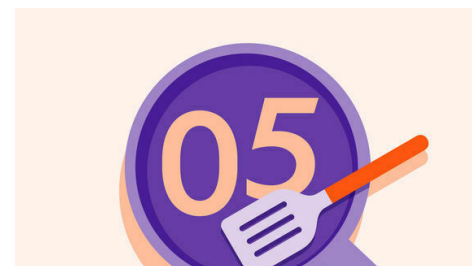
#### 3. Marinate tomatoes

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

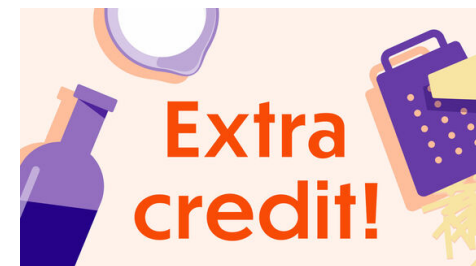
Add **ravioli** to boiling **salted water** and cook, stirring occasionally, until al dente, about 4 minutes. Reserve  $\frac{1}{4}$  **cup cooking water**, then drain ravioli and return to pot off heat.



#### 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 **short rib 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.