



## 20-Min: Beef Short Rib Ravioli

with Roasted Tomato Sauce



ca. 20min



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 shredded beef short rib 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 stoved top splatters! But the best part? It's ready in 20 minutes!



## What we send

- 1 shallot
- 1 can cherry tomatoes
- 1½ oz pepperoncini
- 2 heads little gem lettuce
- 2 oz sour cream <sup>1</sup>
- ¾ oz grated Parmesan <sup>1</sup>
- 9 oz short rib ravioli <sup>2,1,3</sup>
- ¼ oz fresh basil

## What you need

- butter <sup>1</sup>
- kosher salt & ground pepper

## Tools

- medium ovenproof skillet
- medium pot

## Allergens

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

## Nutrition per serving

Calories 610kcal, Fat 33g, Carbs 58g, Protein 27g



### 1. Prep sauce

Preheat broiler with top rack 6-inches from heat source. Finely chop **shallot**. In a medium ovenproof skillet, stir to combine **canned cherry 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 **sour cream, pepperoncini, remaining 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, 15-18 minutes (watch closely as broilers vary). Season to taste with **salt** and **pepper**.



### 5. Boil pasta

Once **salted water** is boiling, add **ravioli** to boiling 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. Add ravioli to skillet with **sauce** and stir gently to coat.



### 3. Prep salad

While **sauce** broils, bring a medium pot of **salted water** to a boil. Finely chop **pepperoncini**. Separate **little gem leaves**.



### 6. Finish & serve

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