



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 stove top splatters! But the best part? It's ready in 20 minutes!

What we send

- 1 medium red onion
- 14.1 oz cherry tomatoes
- 1½ oz pepperoncini ¹²
- 1 romaine heart
- ¾ oz Parmesan ⁷
- 2 (1 oz) sour cream ⁷
- 9 oz short rib ravioli ^{1,3,7}
- ¼ oz fresh basil

What you need

- butter ⁷
- kosher salt & ground pepper

Tools

- medium ovenproof skillet
- medium pot
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 33g, Carbs 61g, Proteins 29g



1. Prep sauce

Preheat broiler with top rack 6-inches from heat source. Finely chop **¼ cup plus 1 tablespoon onion**. In a medium ovenproof skillet, stir to combine **canned cherry tomatoes, ¼ cup of the chopped onions, and 2 tablespoons butter**; lightly crush tomatoes with a spoon. Season with **½ teaspoon salt** and **a few grinds of 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**.



3. Prep salad & cheese

While **sauce** broils, bring a medium pot of **salted water** to a boil. Finely chop **pepperoncini**. Separate **lettuce leaves**. Finely grate **all of the Parmesan**.



4. Make dressing

In a medium bowl, whisk to combine **all of the sour cream, pepperoncini, remaining 1 tablespoon chopped onions, 2 tablespoons water, and half of the Parmesan**. 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.



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 basil leaves** and **remaining Parmesan**, and with **salad** alongside. Enjoy!