

DINNERLY



Cheesy Garlic Knot Ravioli with Marinara



20-30min



2 Servings

Feel free to use your hands to dunk every bite of these garlicky, pillowy ravioli in rich marinara sauce. Or dig in with a fork for the ultimate cheesy pull, your choice. We've got you covered!

WHAT WE SEND

- 9 oz cheese ravioli ^{1,3,7}
- 3¼ oz mozzarella ⁷
- 1 oz scallions
- 8 oz marinara sauce
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

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 730kcal, Fat 45g, Carbs 51g, Proteins 28g



1. Cook ravioli

Bring a large saucepan of **salted water** to a boil over high heat. Add **ravioli** to boiling water and cook, stirring occasionally, until barely al dente, 3–4 minutes.

Drain ravioli, then return to pot off heat and toss with **1 teaspoon oil** to prevent sticking; set aside until step 4.



2. Prep ingredients

Coarsely shred **mozzarella** on the large holes of a box grater.

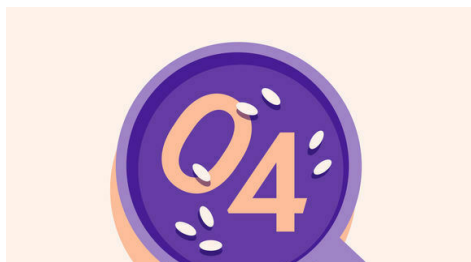
Trim ends from **scallions** and thinly slice on an angle.



3. Heat marinara sauce

Add **marinara sauce** to a medium ovenproof skillet over medium heat. Cook until heated through, 2–3 minutes; season to taste with **salt** and **pepper**.

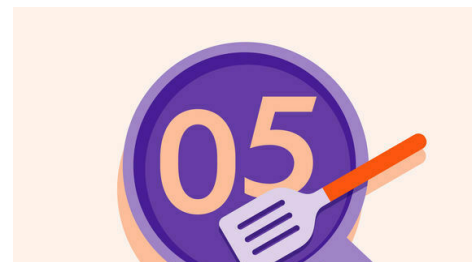
Transfer to a small bowl and cover to keep warm. Wipe out skillet.



4. Make garlic-butter sauce

Preheat broiler with a rack in the top position.

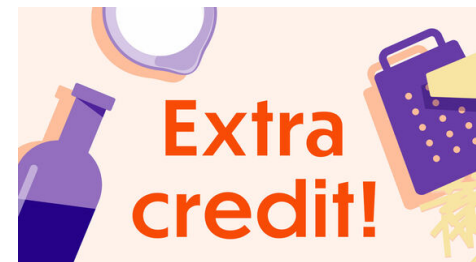
Melt **2 tablespoons butter** in same skillet over medium heat. Stir in **¼ teaspoon granulated garlic (or more to taste)**. Remove from heat. Add **ravioli** and toss to coat; season with **salt** and **pepper**.



5. Broil ravioli & serve

Sprinkle **mozzarella** over **ravioli**. Broil on upper oven rack until cheese is melted and golden, 1–3 minutes (watch closely as broilers vary).

Sprinkle **garlic knot cheese ravioli** with **scallions**. Serve **marinara sauce** spooned over top or on the side for dipping. Enjoy!



6. Make them crispy!

Feeling extra adventurous? Before adding the ravioli to the butter and garlic sauce, dredge them in an egg wash and panko, then crisp them up in the oven at 400°F for 15–20 minutes. Once they're golden-brown, remove from the oven, drizzle garlic butter over top, sprinkle on some mozzarella, and pop them in the broiler to melt the cheese.