

DINNERLY



Caprese Ravioli with Parmesan & Basil



ca. 20min



2 Servings

Caprese salad is an iconic classic for a reason—it's delicious, festive, and the colors of Italian cheese, green basil, and juicy red tomatoes rep the Italian flag! The thing about caprese salad is...it's not dinner, arewrite? But when you combine caprese ingredients with big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- ¾ oz pieces Parmesan ¹
- 9 oz cheese ravioli ^{2,3}
- ¼ oz fresh basil

WHAT YOU NEED

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

TOOLS

- medium pot
- box grater or microplane

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 580kcal, Fat 36g, Carbs 41g, Protein 19g



1. Prep ingredients

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

Halve **tomatoes** lengthwise, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.

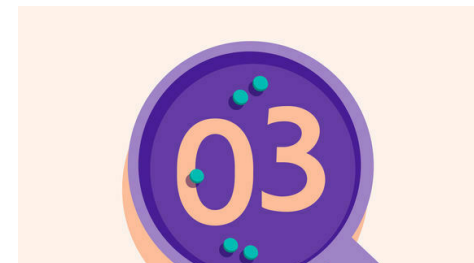
Coarsely grate **Parmesan** on the large holes of a box grater.



2. Dress tomato, cook pasta

In a large bowl, stir together **tomatoes, chopped garlic, 2 tablespoons oil, 2 teaspoons vinegar**, and a **generous pinch each of salt and pepper**. Set aside to marinate until ready to serve.

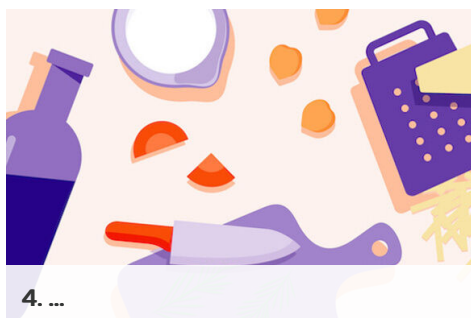
Add **ravioli** to pot with boiling **salted water** and cook, stirring, until al dente, about 4 minutes. Drain well.



3. Finish ravioli & serve

Pick **basil leaves** from stems; discard stems. Reserve a few whole basil leaves, then slice remaining into thin ribbons. Add **sliced basil, ravioli**, and **half of the Parmesan** to bowl with **tomatoes**. Toss to coat and season to taste with **salt and pepper**.

Top **caprese ravioli** with **whole basil leaves, remaining Parmesan**, and a **drizzle of oil**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!