



**FAST**

**LOW CARB**

## Warm Ravioli Salad

with Fresh and Sun-Dried Tomatoes



ca. 20min



2 Servings

Tortellini salad is a 90's throw-back, but we've riffed on that classic dish by replacing tortellini with ravioli and adding fresh and sun-dried tomatoes and spinach for an updated version that we believe will be an instant hit. It's the perfect summer meal—light but substantial—and wonderfully portable. It's perfect for a summer picnic, seeing as July is National Picnic Month! Cook, relax, an...



## What we send

- grape tomatoes
- sun-dried tomatoes
- scallions
- baby spinach
  - 1,2,3
- 2

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- colander
- large saucepan

## Allergens

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

## Nutrition per serving

Calories 720kcal, Fat 51g, Carbs 41g, Protein 39g



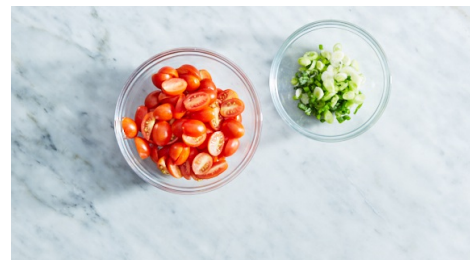
### 1. Prep sun-dried tomatoes

Bring a large saucepan of **salted water** to a boil. Finely chop **sun-dried tomatoes**. Transfer to a large bowl and add **2 tablespoons oil** and **¼ teaspoon pepper**.



### 4. Cook ravioli

Add **ravioli** to boiling water and cook until al dente, 3-5 minutes. Drain and let cool slightly. Add to bowl with **sun-dried tomatoes**.



### 2. Prep ingredients

Halve **fresh tomatoes**, or quarter if large. Trim ends from **scallions**, then thinly slice.



### 5. Crumble cheese

Crumble **cheese** into smaller pieces.



### 3. Make dressing

In a small bowl, combine **vinegar** and **1 tablespoon oil**. Add **scallions**.



### 6. Finish & serve

Add **fresh tomatoes** and **cheese** to **ravioli** and toss to combine. Add **spinach** and **scallion dressing** and gently toss. Enjoy!