



Customize with Gluten Free Ravioli

Tuscan One-Skillet Ravioli



20-30min



2 Servings

| We customized this recipe with gluten free ravioli.

What we send

- 3 plum tomatoes
- 1 zucchini
- 1 bell pepper
- 1 yellow onion
- ¾ oz Parmesan ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- ¼ oz fresh parsley

What you need

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

Tools

- microplane or grater
- medium skillet

Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 41g, Carbs 62g, Protein 23g



1. Prep ingredients

Core **tomatoes** then cut into ½-inch pieces. Trim **zucchini**, then halve lengthwise and cut crosswise until ¼-inch thick half-moons. Halve **pepper**, discard stem and seeds, and cut into ½-inch pieces. Finely chop **¼ cup onion** and **1 teaspoon garlic**. (save rest for own use). Finely grate **Parmesan**.



4. Cook ravioli

Add **1 ¼ cups water** to skillet with **tomatoes**. Bring to a boil over high heat, then add **ravioli**. Cover and cook until pasta is al dente, 3-4 minutes.



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini**, and season with **salt**. Cook, stirring occasionally, until tender and browned in spots, 3-4 minutes. Transfer to a plate. Add **peppers** to skillet, and season with **salt**. Add **¼ cup water**, cover, and cook until tender, about 3 minutes. Transfer to plate with zucchini.



5. Finish sauce

Pick **parsley leaves** from stems and coarsely chop; discard stems. Add **parsley, zucchini, peppers** and **2 tablespoons butter** to skillet with **ravioli**, stirring to combine. Season to taste with **pepper**.



3. Cook tomatoes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **tomatoes** and **chopped onions and garlic**. Cook, stirring occasionally, until tomatoes blister and wilt, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Serve

Spoon **ravioli, vegetables, and sauce** into bowls, then top with with **some of the Parmesan**. Serve **remaining Parmesan** alongside. Enjoy!