

DINNERLY



No Chop! Creamy **GLUTEN FREE RAVIOLI** with Garlicky Panko, Peas & Parmesan



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy tortelloni? Personally, we'd choose B. This dish requires absolutely no prepwork—just toast the panko, cook the tortelloni and peas, and make the cream sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 2 (¾ oz) pieces Parmesan ⁷
- 1 oz panko ¹
- 9 oz gluten free cheese ravioli ^{3,7}
- 5 oz peas
- 1 oz cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- all-purpose flour ¹

TOOLS

- medium pot
- microplane or grater
- medium 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 700kcal, Fat 41g, Carbs 63g, Protein 27g



1. Toast panko

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

Finely grate **all of the Parmesan**. Finely grate **1 teaspoon garlic**.

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **panko** and **½ teaspoon of the grated garlic**; cook, stirring, until golden-brown, 3–4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate; wipe out skillet and reserve for step 3.



4. Finish & serve

To skillet with **cream sauce**, add **tortelloni**, **peas**, and **half of the Parmesan**; cook, stirring gently, until pasta is coated and sauce is the consistency of heavy cream, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **creamy tortelloni** with **garlicky panko** and **remaining Parmesan** sprinkled over top. Enjoy!



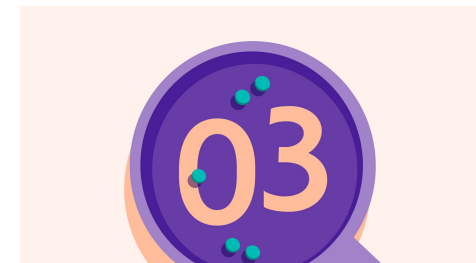
2. Boil pasta & peas

To pot with boiling **salted water**, add **tortelloni** and **peas**; cook until al dente, about 3 minutes. Reserve **¾ cup cooking water**, then drain. Set aside for step 4.



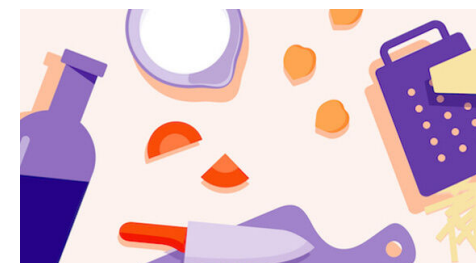
5. ...

What were you expecting, more steps?



3. Make cream sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **remaining grated garlic** and **1 teaspoon flour**; cook, stirring, until garlic is fragrant, about 30 seconds. Stir in **cream cheese** and **reserved cooking water** until smooth. Increase heat to medium-high; cook, whisking, until sauce is smooth and bubbling, about 2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!