

DINNERLY



Customize with GF Ravioli

Easy Clean Up! Two Cheese Pizza Gnocchi



20-30min



2 Servings

| This version of the recipe is customized with gluten free ravioli.

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 2 oz shredded fontina ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- 8 oz can tomato sauce
- ¼ oz Italian seasoning
- 3 oz baby spinach

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium ovenproof 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 650kcal, Fat 38g, Carbs 55g, Protein 28g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**.

Finely grate **Parmesan**.

Bring a small pot of salted water to a boil over high heat.



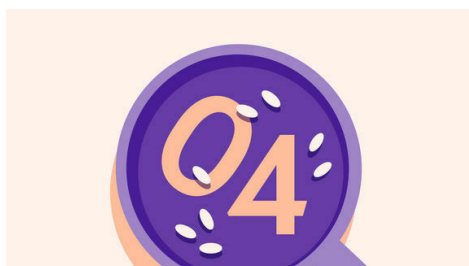
2. Cook ravioli

Add **ravioli** to boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Drain ravioli and cover to keep warm.



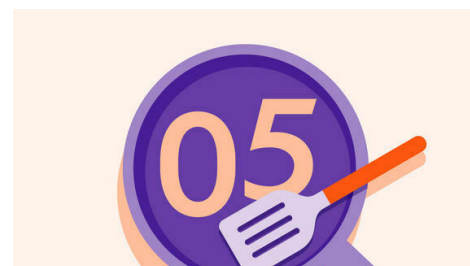
3. Cook sauce

Heat a medium ovenproof skillet over medium-high. Add chopped garlic and 1 tablespoon oil to skillet; cook, stirring, until fragrant, about 30 seconds. Stir in tomato sauce, 1 teaspoon Italian seasoning, ½ cup water, and ½ teaspoon sugar; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium-low and simmer until slightly reduced (about 1 cup), about 5 minutes.



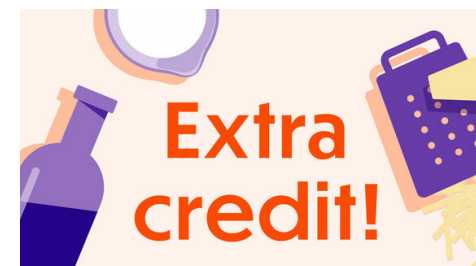
4. Cook spinach & ravioli

Stir **spinach** into skillet with **sauce**; cover and cook over medium-low heat until just wilted, 1–2 minutes. Add **ravioli** and **half of the Parmesan** to skillet, stirring to coat; season to taste with **salt** and **pepper**.



5. Finish & serve

Top **pizza ravioli** with **fontina** and **remaining Parmesan**. Broil on top oven rack until **cheese** is melted and browned in spots, 2–3 minutes (watch closely as broilers vary). Remove from oven and serve. Enjoy!



6. Craving extra protein?

Have carnivores at your table? Check out our handy protein packs! Saute some ground beef as the start to your tomato sauce in step 3, or serve this pizza ravioli alongside grilled chicken breasts or shrimp.