

DINNERLY



No Chop! One-Pot Tomato GF Ravioli with Basil Pesto

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



30min



2 Servings

WHAT WE SEND

- 4 oz basil pesto ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- 8 oz marinara sauce

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

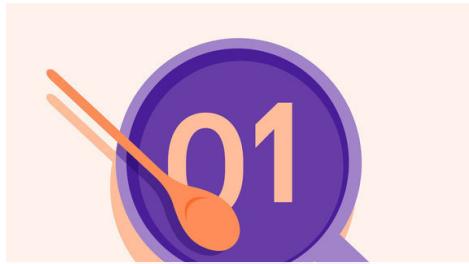
- medium ovenproof skillet with lid

ALLERGENS

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

NUTRITION PER SERVING

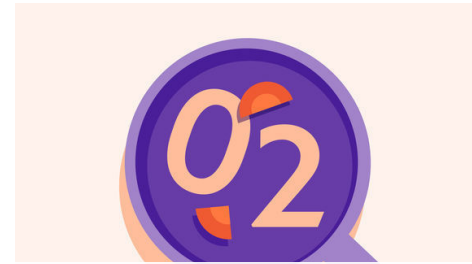
Calories 510kcal, Fat 32g, Carbs 41g, Protein 19g



1. Make sauce

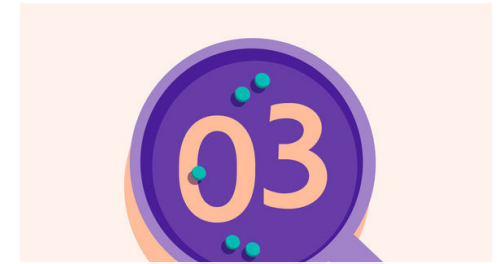
Preheat oven to 450°F with a rack in the upper third.

In a medium ovenproof skillet, combine **marinara**, **2 tablespoons pesto**, **½ cup water**, **½ teaspoon salt**, and **a few grinds of pepper**. Gently stir in **ravioli** until coated in sauce (they won't be completely submerged).



2. Bake sauce & ravioli

Cover skillet with a lid or aluminum foil; bake on upper oven rack until **ravioli** is tender and **sauce** is bubbling, about 20 minutes.



3. Finish & serve

Drizzle **tomato ravioli** with **remaining pesto**, then let stand 5 minutes before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!