

DINNERLY



Gluten Free Spinach Ravioli with Pesto & Marinated Tomatoes

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



under 20min



2 Servings

WHAT WE SEND

- 2 plum tomatoes
- ¾ oz Parmesan ⁷
- 9 oz gluten free spinach ravioli ^{3,7}
- 4 oz basil pesto ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium pot
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 570kcal, Fat 39g, Carbs 36g, Protein 21g



1. Boil water

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

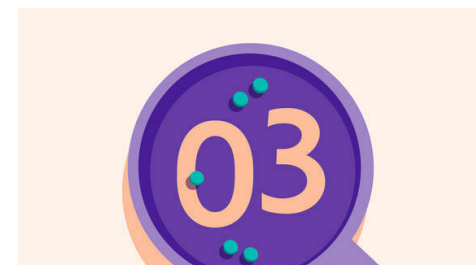


2. Prep tomatoes & garlic

Meanwhile, halve **tomatoes** lengthwise, then chop into ½-inch pieces.

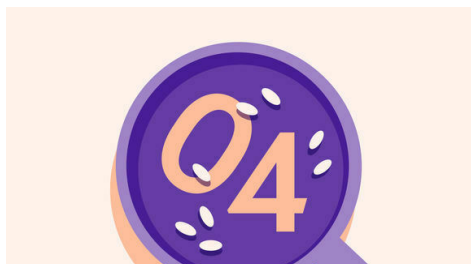
Finely grate ½ **teaspoon garlic**.

Finely grate **Parmesan**.



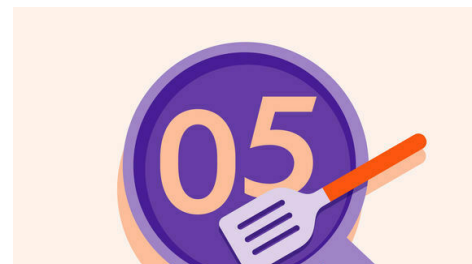
3. Marinate tomatoes

In a medium bowl, stir to combine **grated garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **chopped tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. Cook ravioli

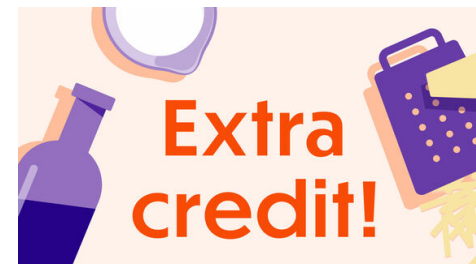
Add **ravioli** to boiling **salted water** and cook, stirring occasionally, until al dente, about 4 minutes. Reserve ¼ **cup cooking water**, then drain ravioli and return to pot off heat.



5. Finish & serve

To pot with **ravioli**, add **basil pesto**, **half of the Parmesan**, and **2 tablespoons reserved cooking water**; toss to coat (if sauce is too thick, add **1 tablespoon cooking water** at a time, as needed). Season to taste with **salt** and **pepper**.

Serve **ravioli** topped with **marinated tomatoes**, **remaining Parmesan**, and a **drizzle of oil**. Enjoy!



6. Add some greens!

Serve your ravioli alongside a refreshing chopped salad. Combine chopped cucumbers, olives, and romaine lettuce, then drizzle with a red wine vinaigrette.