

# DINNERLY



## Fast! Lemon-Herb Burrata Ravioli with Pesto

& Marinated Tomatoes



20-30min



2 Servings

Tonight we're taking inspiration from an iconic Italian classic—Caprese salad. The thing about Caprese salad is... it's not dinner, arewrite? But when you combine its ingredients with big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

### WHAT WE SEND

- 2 plum tomatoes
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 9 oz lemon burrata ravioli <sup>1,3,7</sup>
- 4 oz basil pesto <sup>7</sup>

### WHAT YOU NEED

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

### TOOLS

- medium pot
- microplane or grater

### 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 620kcal, Fat 39g, Carbs 46g, Protein 25g



#### 1. Boil water

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



#### 2. Prep ingredients

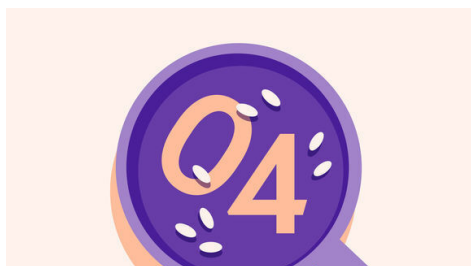
Meanwhile, halve **tomatoes** lengthwise, then chop into  $\frac{1}{2}$ -inch pieces.

Finely chop  $\frac{1}{2}$  **teaspoon garlic**. Finely grate **Parmesan**, if necessary.



#### 3. Marinate tomatoes

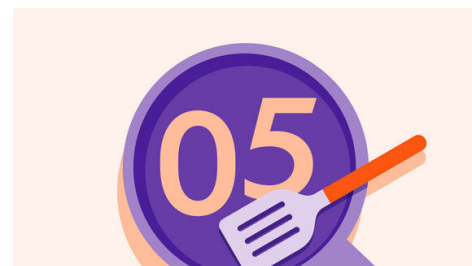
In a medium bowl, stir to combine **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **chopped tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Set aside until ready to serve.



#### 4. Cook ravioli

Add **ravioli** to boiling salted water and cook, stirring occasionally, until al dente, about 4 minutes.

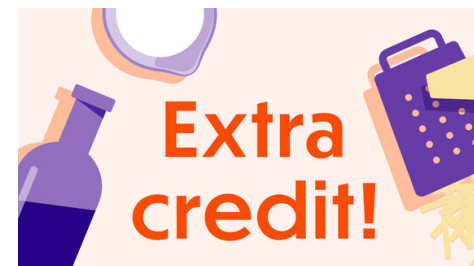
Reserve  $\frac{1}{4}$  **cup cooking water**, then drain ravioli and return to pot off heat.



#### 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.