

DINNERLY



No Chop! One-Pot Tomato Gluten Free Ravioli

with Basil Pesto



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this one-pot tomato ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just put the sauce together, add the ravioli, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet with lid
- microplane or grater

COOKING TIP

Add some spice to this dish by sprinkling it with red pepper flakes.

ALLERGENS

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

NUTRITION PER SERVING

Calories 530kcal, Fat 33g, Carbs 38g, Protein 21g



1. Make sauce

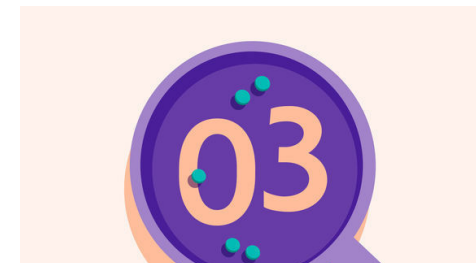
Preheat oven to 450°F with a rack in the upper third.

In a medium ovenproof skillet, combine **marinara sauce**, **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

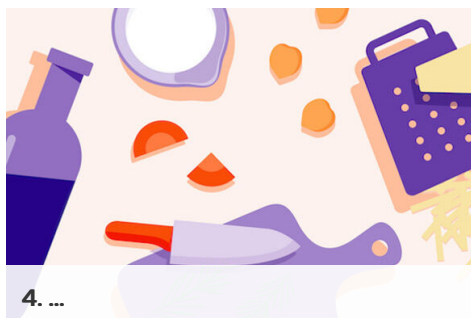
Cover skillet with a lid or aluminum foil; bake on upper oven rack until **ravioli** is tender and **sauce** is bubbling, about 20 minutes.



3. Finish & serve

Finely grate **Parmesan**.

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



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!