

# DINNERLY



## **Creamy Gluten Free-Ravioli** with Broccoli



20-30min



2 Servings

This easy ravioli is the dinner date of our dreams. That's what cheese said.  
We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>7</sup>
- ½ lb broccoli
- 2 (1 oz) cream cheese <sup>7</sup>
- 9 oz gluten free cheese ravioli <sup>3,7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic
- ½ cup milk <sup>7</sup>
- all-purpose flour (or gluten-free alternative)

## TOOLS

- large saucepan
- box grater or microplane
- medium 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 580kcal, Fat 34g, Carbs 51g, Protein 25g



### 1. Cook ravioli

Bring a large saucepan of **salted water** to a boil. Add **ravioli** and cook until al dente, 2–3 minutes. Reserve ½ cup **cooking water**. Drain ravioli, then return to pot off heat and toss with **1 teaspoon oil** to prevent sticking. Cover to keep warm until step 5.



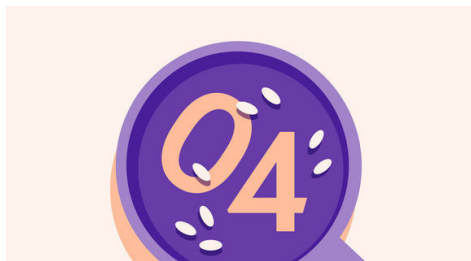
### 2. Prep ingredients

Finely grate **Parmesan**. Cut **broccoli** into 1-inch florets, if necessary.



### 3. Prep cheese sauce

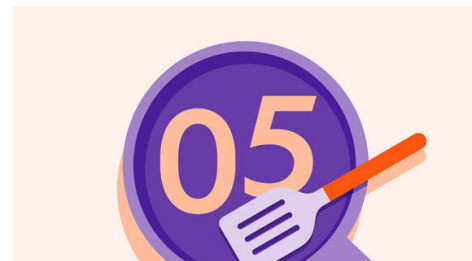
In a small bowl or liquid measuring cup, stir to combine **all of the cream cheese**, **reserved cooking water**, **half of the Parmesan**, ½ cup **milk**, and **2 teaspoons flour**. Season to taste with **salt** and **pepper**.



### 4. Cook broccoli & sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**; cook, stirring occasionally, until tender and lightly browned in spots, 3–4 minutes. Add ¼ **teaspoon granulated garlic**; cook, 30 seconds. Transfer broccoli to pot with **ravioli**.

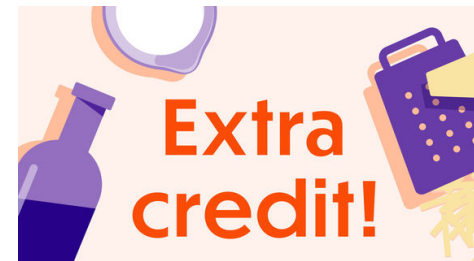
Add **cheese sauce** to same skillet over medium heat. Cook, whisking, until sauce is smooth and slightly thickened, 3–4 minutes.



### 5. Sauce pasta & serve

Add **cheese sauce** to pot with **ravioli** and **broccoli**. Cook over medium heat, stirring, until ravioli is warmed through and coated in sauce, about 1 minute.

Serve **creamy ravioli** with **remaining Parmesan** on the side for sprinkling over top. Enjoy!



### 6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.