



Fast! Lemon-Herb Burrata Ravioli with Pesto

Arugula and Tomatoes



2 Servings

This warm ravioli salad lets you indulge in tender, stuffed pasta while also feeling good about the fact that you're loading up with nutritious greens! Peppery arugula is folded into the still-warm ravioli, which is coated in delicious basil pesto. Strips of shaved Parmesan cheese are scattered on top along with chopped almonds for crunch. Cook, relax, and enjoy!

What we send

- 2 plum tomatoes
- 1 shallot
- 3 oz arugula
- 9 oz lemon-herb burrata ravioli ^{1,2,3}
- 4 oz basil pesto ²
- ¾ oz Parmesan ²
- 1 oz salted almonds ⁴

What you need

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

Tools

- large saucepan
- colander

Allergens

Egg (1), Milk (2), Wheat (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Cut tomatoes & shallot

Bring a large saucepan of salted water to a boil. While waiting for water to boil, cut tomatoes into ½-inch pieces. Halve, peel, and thinly slice all of the shallot.



2. Marinate vegetables

In a large bowl, whisk together 1 tablespoon vinegar, 1 tablespoon oil, ¼ teaspoon salt, and several grinds of pepper. Add tomatoes and shallots and stir to combine. Set aside to marinate.



3. Prep Parmesan & almonds

Use a vegetable peeler to shave Parmesan into strips. Roughly chop almonds.



4. Cook ravioli

Add ravioli to boiling water. (If stuck together, gently pull apart, only if possible without tearing. Boiling water will help separate them.) Cook, stirring gently, until al dente, about 4 minutes. Drain ravioli.



5. Dress ravioli

Add drained ravioli to bowl with tomatoes and shallots. Gently stir in pesto. Add arugula, gently tossing to combine. Season to taste with salt and pepper.



6. Serve

Serve ravioli topped with shaved Parmesan and chopped almonds. Enjoy!