

DINNERLY



Fast! Creamy Gluten Free-Ravioli with Peas

& Tomato-Basil Sauce



under 20min



2 Servings

Tomato-basil is a classic flavor duo that can do no wrong. Add some cheesy gluten-free ravioli and sweet green peas to the mix and BOOM, dinner is on the table in just 20 minutes. We've got you covered!

WHAT WE SEND

- 8 oz tomato sauce
- 9 oz gluten-free cheese ravioli ^{3,7}
- 5 oz peas
- 1 oz cream cheese ⁷
- 2 oz basil pesto ⁷
- $\frac{3}{4}$ oz Parmesan ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- garlic

TOOLS

- medium (10") 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 630kcal, Fat 35g, Carbs 58g, Protein 24g



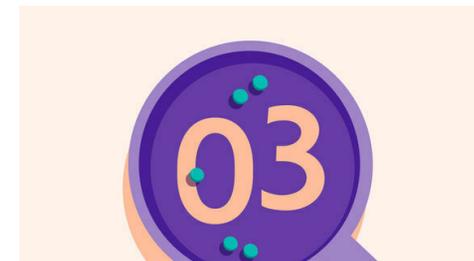
1. Prep garlic

Finely chop 1 **teaspoon** garlic.



2. Make sauce

Heat 1 **tablespoon** oil in a medium skillet over medium-high. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce**, 1 **cup** water, $\frac{1}{2}$ **teaspoon** salt and a **pinch** each of **pepper** and **sugar**; bring to a boil.



3. Cook ravioli

Stir **ravioli** into skillet with **sauce**. Reduce heat to medium-low and cook, stirring occasionally to prevent sticking, until al dente, about 3 minutes.



4. Add peas & cheese

Add **peas** and **cream cheese** to skillet with **ravioli**. Cook, stirring, until peas are heated through and cream cheese is melted into sauce, about 2 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Top **ravioli** with a **drizzle** of **pesto** and **some** of the **grated parmesan**. Serve **remaining Parmesan** on the side for sprinkling, as desired. Enjoy!



6. Craving extra protein?

Have carnivores at your table? Check out our handy protein packs! Saute some ground beef as the start to your tomato sauce in step 2, or serve this ravioli alongside grilled chicken breasts or shrimp.