

# DINNERLY



## Squash Salad & Gluten Free-Ravioli with Peas & Parmesan



ca. 20min



2 Servings

Real talk: There's a clear pasta hierarchy. There's pasta. And then right above it is stuffed pasta. Like ravioli. We devour some version of pasta salad on the regular, so we decided to stop messing around and make the ultimate, next-level pasta salad. And here it is. Cheesy gluten free ravioli. Garlicky vinaigrette. Caramelized summer squash. Peas. Strips of Parmesan cheese. We've got you covered!

### WHAT WE SEND

- 1 yellow squash
- 5 oz peas
- ¾ oz Parmesan <sup>7</sup>
- 9 oz gluten free cheese ravioli <sup>3,7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic
- red wine vinegar

### TOOLS

- medium pot
- 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 650kcal, Fat 43g, Carbs 49g, Protein 21g



#### 1. Prep ingredients

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

Finely chop ½ **teaspoon garlic**. Trim ends from **yellow squash**; halve lengthwise, then slice into ¼-inch thick half-moons.

Use a vegetable peeler to shave **all of the Parmesan**.



#### 2. Make vinaigrette

In a large bowl, whisk together **chopped garlic**, **1 tablespoon red wine vinegar**, and **3 tablespoons oil**. Season to taste with **salt** and **pepper**.



#### 3. Sear yellow squash

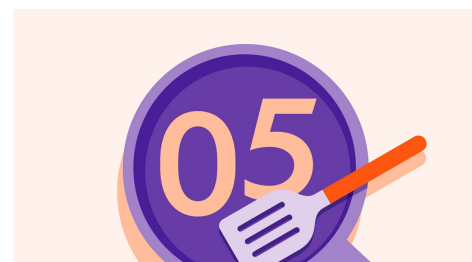
In a medium skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **squash** and cook, without stirring, until lightly browned on one side, about 2 minutes. Stir and cook until just tender, 1–2 minutes more. Transfer to bowl with **vinaigrette**, gently tossing to combine.



#### 4. Cook tortelloni & peas

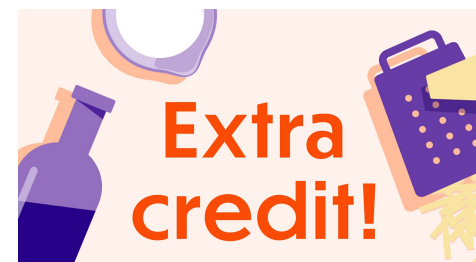
Add **ravioli** and **peas** to pot with boiling **water**. Cook until ravioli is al dente, about 3–4 minutes. Drain, rinse with cold water, and drain well.

Transfer to bowl with **squash**. Add **half of the shaved Parmesan**. Toss to combine; season to taste with **salt** and **pepper**.



#### 5. Serve

Serve **ravioli and squash salad** garnished with **a few grinds of pepper** and **remaining Parmesan**. Enjoy!



#### 6. Make it ahead!

Prep the squash and make the vinaigrette ahead of time (hold them in the fridge separately) in order to speed things up come dinnertime!