

DINNERLY



No Chop! Gluten Free-Ravioli & Marinara

with Pesto & Parm



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this gluten free ravioli & marinara?

Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the ravioli, add marinara sauce, and top it with pesto and Parm. So put your knife away and enjoy your Dinnerly without the stress or mess!

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We've got you covered!

WHAT WE SEND

- 9 oz gluten free cheese ravioli ^{3,7}
- $\frac{3}{4}$ oz Parmesan ⁷
- 8 oz marinara sauce
- 2 oz basil pesto ⁷

WHAT YOU NEED

- kosher salt

TOOLS

- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 490kcal, Fat 26g, Carbs 47g, Protein 21g



1. Cook pasta

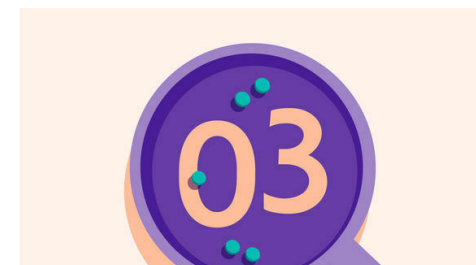
Bring a large pot of **salted water** to a boil over high heat. Add **ravioli** and cook, stirring occasionally, until al dente, 2–3 minutes. Drain pasta and return to pot over low heat.

While pasta cooks, finely grate **Parmesan**, if necessary.



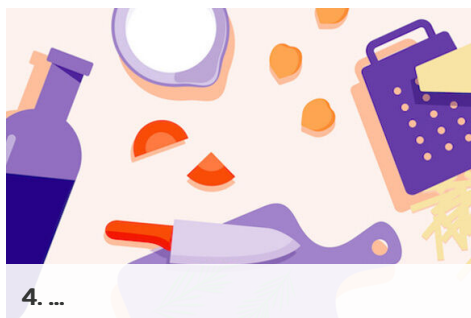
2. Heat sauce

To pot with **ravioli**, add **marinara sauce** and cook, tossing pasta in sauce, until marinara is warmed through, about 1 minute.



3. Serve

Serve **ravioli marinara** with **pesto** drizzled over top and sprinkled with **Parmesan**. Enjoy!



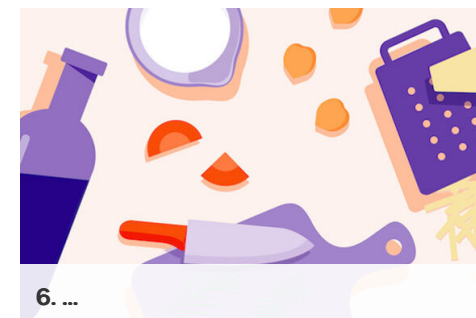
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!