

# DINNERLY



## Gluten Free-Ravioli in Fresh Tomato Sauce

with Olives & Parmesan



ca. 20min



2 Servings

Puttanesca is a briny Italian tomato sauce featuring olives or capers, or both! We took inspo from this addictive sauce and whipped up a fresh tomato base that includes Kalamata olives and parsley—a perfect accompaniment to cheesy gluten free ravioli. We've got you covered!

### WHAT WE SEND

- 2 plum tomatoes
- 1 oz Kalamata olives
- ¼ oz fresh parsley
- 9 oz gluten free cheese ravioli <sup>3,7</sup>
- ¾ oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

### 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 470kcal, Fat 24g, Carbs 46g, Protein 20g



#### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve **tomatoes** lengthwise, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Roughly chop **olives**; remove any pits, if necessary. Roughly chop **parsley leaves** together with tender stems.



#### 2. Make fresh tomato sauce

Heat **1 tablespoon oil** and **chopped garlic** in a medium skillet over medium-high until sizzling, about 1 minute. Add **tomatoes**, **¼ cup water**, and **a pinch of salt**. Bring to a simmer and cook, mashing with a potato masher or fork, until sauce is smooth and reduced to about 1 cup, about 5 minutes; season to taste with **salt** and **pepper**. Cover to keep warm off heat.



#### 3. Cook ravioli

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **¼ cup pasta water**, then drain well.



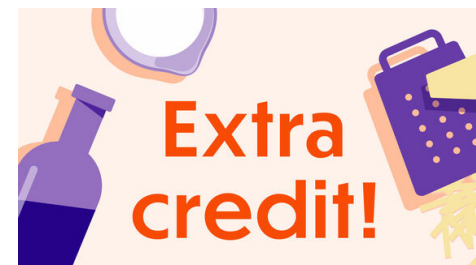
#### 4. Sauce ravioli

Add **ravioli**, **olives**, and **half each of the parsley and Parmesan** to skillet with **sauce**, tossing gently to coat. Add **1 tablespoon reserved pasta water** at a time to thin sauce, as desired; season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Serve **ravioli and fresh tomato sauce** topped with **remaining parsley** and **Parmesan**. Drizzle **oil** over the top, if desired. Enjoy!



#### 6. Take it to the next level

Amp up the Puttanesca flavors even further! Chop up some anchovies (or tuna filets packed in olive oil) and capers, then sizzle with the garlic in step 4. Throw in a pinch of crushed red pepper flakes for some added heat.