

# DINNERLY



## One-Pan Cheesy Gluten-Free Ravioli with Zucchini & Roasted Red Peppers



20-30min



2 Servings

Here's a song we sing about this dish: Everybody was Kung Fu fighting, these ravioli are fast as lightning, in fact it was a little bit frightening, but you did it with expert timing. We've got you covered!

## WHAT WE SEND

- 4 oz roasted red peppers
- 2 zucchini
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 9 oz gluten free cheese ravioli <sup>3,7</sup>

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>

## TOOLS

- box grater
- 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 530kcal, Fat 29g, Carbs 52g, Protein 20g



### 1. Prep veggies

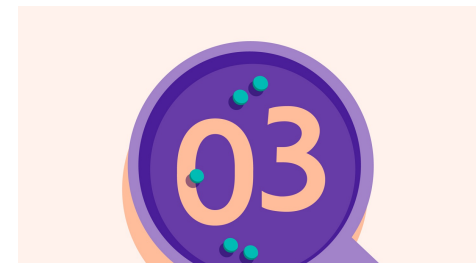
Finely chop **1 teaspoon garlic**. Trim ends from **zucchini**s, halve lengthwise, then cut into  $\frac{1}{4}$ -thick half moons.

Coarsely grate **Parmesan** on the large holes of a box grater, if necessary.



### 2. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini** and **chopped garlic**; season with  **$\frac{1}{4}$  teaspoon salt** and **a few grinds of pepper**. Cook, stirring, until zucchini is golden and garlic is fragrant, about 1 minute. Stir in  **$1\frac{1}{2}$  tablespoons water**; cook until water is evaporated and zucchini is tender, 2–3 minutes. Transfer to a plate; set aside until step 4.



### 3. Steam ravioli

In same skillet, combine **ravioli**,  **$\frac{1}{4}$  teaspoon salt**, and  **$\frac{1}{2}$  cup water**; bring to a boil over high. Reduce heat to medium-low, cover, and cook until ravioli are tender and water is reduced to 3 tablespoons, about 4 minutes.



### 4. Finish & serve

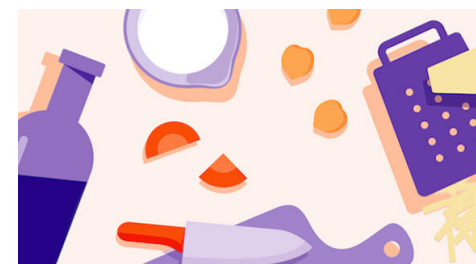
Remove skillet from heat. Stir in **zucchini**, **roasted red peppers**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.

Serve **cheese ravioli**, **zucchini**, and **roasted red peppers** with **grated Parmesan** sprinkled over top. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!