

DINNERLY



Creamy Gluten Free-Ravioli Primavera with Snap Peas & Parmesan Chips



ca. 20min



2 Servings

We upped the ante with this delicious gluten-free ravioli dish by adding zesty snap peas, fresh scallions, and crispy Parmesan chips. For a simple, speedy, and satisfying meal, look no further! We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 4 oz snap peas
- 2 scallions
- 9 oz gluten free cheese ravioli ^{3,7}
- 1 oz cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large saucepan
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

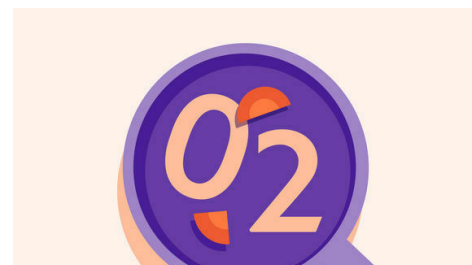
Calories 480kcal, Fat 26g, Carbs 46g, Protein 20g



1. Prep ingredients

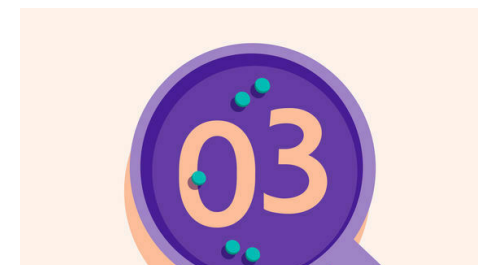
Bring a large saucepan of **salted water** to a boil.

Finely grate **Parmesan**, if necessary. Trim ends from **snap peas**, then thinly slice on an angle. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**.



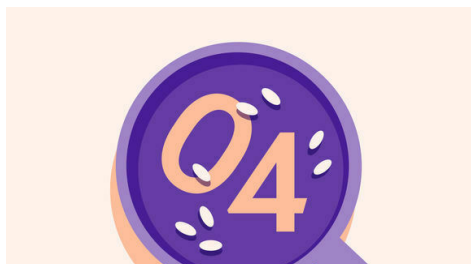
2. Make Parmesan chip

In a medium nonstick skillet, sprinkle **half of the Parmesan** in a 5-inch circle. Cook over medium heat until melted and lightly golden, about 4 minutes. Carefully flip and cook, about 30 seconds more. Transfer **Parmesan chip** to a plate to cool (cheese will continue to crisp as it cools).



3. Cook ravioli

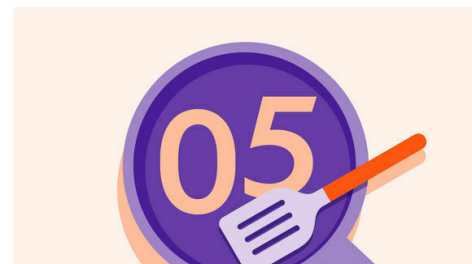
Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



4. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **garlic** and **scallion whites and light greens**; cook, stirring, about 1 minute. Add **snap peas** and season with **salt** and **pepper**. Cook, stirring, until bright green, about 2 minutes.

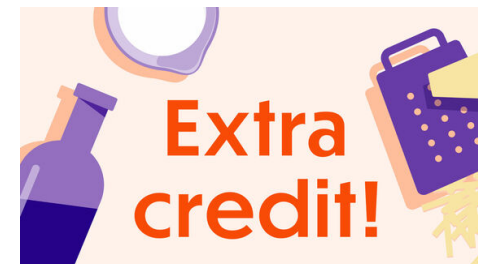
Stir in **cream cheese** until melted, then stir in **reserved cooking water** until creamy.



5. Finish & serve

Stir **remaining Parmesan** into skillet with **sauce** (in large pinches to avoid clumping), then add **ravioli**, **scallion dark greens**, and **several grinds of pepper**. Cook, tossing, just until lightly coated, 30 seconds.

Serve **ravioli primavera** with **Parmesan chip** broken into pieces over top. Enjoy!



6. Take it to the next level

Serve this creamy entree alongside a refreshing chopped salad of tomatoes, cucumbers, peppers, and olives tossed in a tangy red wine vinaigrette.