



Pull-Apart Garlic Knot Gluten Free Ravioli

with Kale Salad & Lemon Vinaigrette



30min



2 Servings

This quick weeknight dinner combines the irresistible flavor of garlic knots with tender cheese ravioli. The stuffed pasta is tossed with a garlic-butter mixture, then topped with fontina and broiled until golden and bubbly. It's served with tomato sauce, for dipping each delectable square of ravioli, and a bright, lemony kale salad, to cut some of the richness.

What we send

- garlic
- ¾ oz Parmesan ⁷
- 2 oz shredded fontina ⁷
- 1 bunch curly kale
- 1 lemon
- 8 oz tomato sauce
- 9 oz gluten free cheese ravioli ^{3,7}
- ¼ oz fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- butter ⁷

Tools

- large saucepan
- box grater or microplane
- 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 790kcal, Fat 50g, Carbs 59g, Protein 30g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**, if necessary. Strip **kales leaves** from stems of half of the kale (save rest for own use). Discard stems; stack the leaves, then roll and slice into thin ribbons.



4. Cook ravioli

Add **ravioli** to boiling water and cook, stirring once or twice, until barely al dente, 3-4 minutes. Drain ravioli, return to pot and toss with **1 teaspoon oil** to prevent ravioli from sticking together. Meanwhile, pick **parsley leaves** from stems; finely chop leaves, discarding stems.



2. Make dressing

Finely grate **¼ teaspoon lemon zest** into a medium bowl, then squeeze **1½ tablespoons lemon juice** into same bowl. Add **1 tablespoon oil** and a **pinch of sugar**; season to taste with **salt** and **pepper**. Reserve dressing for step 6.



5. Make garlic butter sauce

Preheat broiler with top rack 6 inches from heat source. Melt **2 tablespoons butter** in reserved skillet over medium heat. Add **remaining chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Remove from heat. Add **ravioli**, **Parmesan** and **half of the parsley**, tossing to coat.



3. Make tomato sauce

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **½ teaspoon of the garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce, 2 tablespoons water**, and a **pinch of sugar**; season to taste with **salt** and **pepper**. Bring to boil; remove from heat. Transfer to a small bowl and cover to keep warm; reserve for step 6. Wipe out skillet and reserve for step 5.



6. Finish & serve

Push **ravioli** to edge of skillet; place an ovenproof ramekin in center. Sprinkle **fontina** over ravioli. Broil on top oven rack until cheese is melted and golden, 1-3 minutes (watch closely as broilers vary). Spoon **sauce** into ramekin. Sprinkle **remaining parsley** over ravioli. Add **kale** to bowl with dressing; toss to combine. Serve **ravioli and sauce** alongside **salad**. Enjoy!