

DINNERLY



Gluten Free-Ravioli Enchilada Bake with Corn & Sour Cream



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this ravioli enchilada bake? Personally, we'd choose B. This dish requires absolutely no prepwork—cook the gluten-free ravioli, stir the sauce together, add shredded cheese, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 9 oz gluten free cheese ravioli ^{3,7}
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- 1 pkt vegetable broth concentrate
- 2½ oz corn
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour (or gluten-free alternative)
- vinegar of your choice

TOOLS

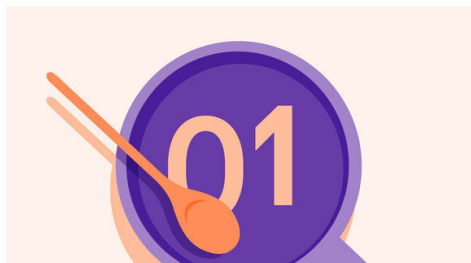
- large saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

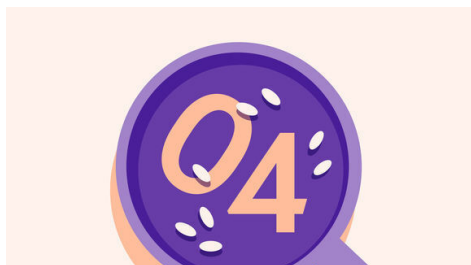
Calories 770kcal, Fat 48g, Carbs 61g, Protein 26g



1. Cook ravioli

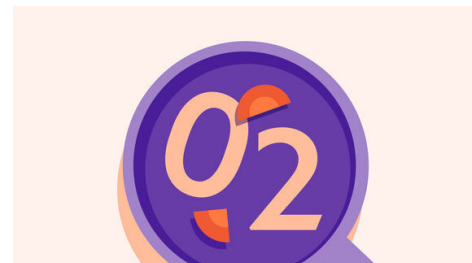
Preheat oven to 450°F with a rack in the center.

Bring a large saucepan of **salted water** to a boil. Add **ravioli** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until nearly al dente, 2–3 minutes. Drain ravioli; toss with **1 teaspoon oil**.



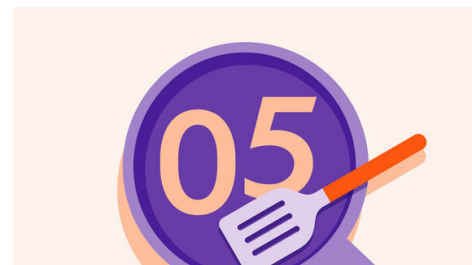
4. Bake ravioli

Add **ravioli** and **corn**; gently fold until evenly coated. Spread in an even layer; sprinkle with **cheese**. Bake on center oven rack until cheese is melted and lightly browned, 5–7 minutes. Let rest for 5 minutes.



2. Start sauce

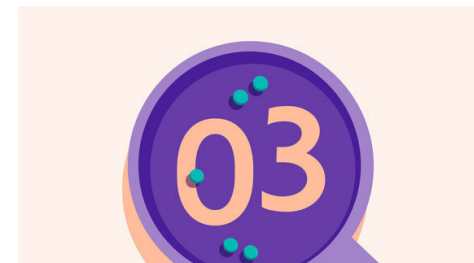
Meanwhile, in a medium ovenproof skillet, whisk together **Tex-Mex spice** and **3 tablespoons each of flour and oil**. Cook over medium heat, whisking constantly, until aromatic, 1–2 minutes. Add **2 tablespoons tomato paste**; cook, stirring constantly, until slightly darkened, about 1 minute. Slowly whisk in **2 cups water**; bring to a boil over high heat.



5. Prep sour cream & serve

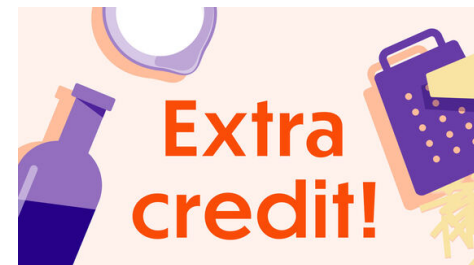
In a small bowl, thin **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon.

Serve **ravioli enchilada bake** drizzled with **sour cream**. Enjoy!



3. Finish sauce

Whisk in **broth concentrate**; lower heat to medium. Cook, whisking occasionally, until sauce is lightly thickened, 3–5 minutes. Stir in **1 teaspoon vinegar**; season to taste with **salt and pepper**.



6. Check us out!

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