

DINNERLY



Lemon Burrata Ravioli with Burst Tomatoes & Pesto



30min



2 Servings

This lemon-herb burrata ravioli packs so much flavor that it doesn't need much else in order to shine. Burst cherry tomatoes and basil pesto add jammy, herbaceous depth and color to this picture perfect dish. We've got you covered!

WHAT WE SEND

- 1 large pkg grape tomatoes
- 9 oz lemon-herb burrata ravioli ^{2,3}
- $\frac{3}{4}$ oz Parmesan ¹
- 2 oz basil pesto ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ¹

TOOLS

- medium pot
- large skillet
- microplane or grater

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 43g, Carbs 51g, Protein 24g



1. Cook garlic

Bring a medium pot of **salted water** to a boil. Finely chop **2 large garlic cloves**.

In a large skillet, combine **garlic** and **2 tablespoons oil**. Cook over medium heat until fragrant, 1–2 minutes.



2. Cook tomatoes

To skillet, add **tomatoes** and a **pinch of salt**. Cook, stirring and pressing on tomatoes occasionally, until they begin to burst and release their juices, 6–8 minutes. Continue to cook until sauce is thickened, 4–5 minutes.

Off heat, stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**.



3. Cook pasta

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 $\frac{1}{2}$ **cup cooking water** before draining pasta.



4. Finish & serve

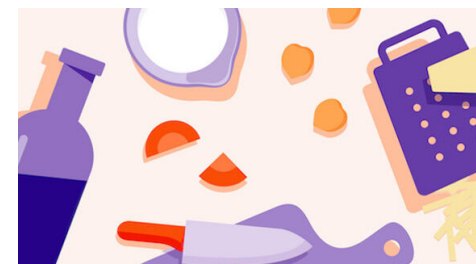
Add **pasta** to **sauce** and gently stir to coat. Add **1 tablespoon reserved cooking water** at a time to thin sauce, if desired.

Divide **pasta** between plates. Grate **desired amount of Parmesan** over top and dollop with **pesto**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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