

DINNERLY



Gluten Free Ravioli Pesto Primavera with Tomatoes & Summer Squash



20-30min



2 Servings

Meatless Monday. Tortelloni Tuesday. Weeknight dinner Wednesday. Throw-it-all-together Thursday. Fresh ingredients Friday. Squash Saturday. Summer produce Sunday. Okay, we totally made up most of those, but you get the idea. Easy, tasty dinner for every day of the week. We've got you covered!

WHAT WE SEND

- 1 yellow squash
- 1 plum tomato
- 2 oz basil pesto ⁷
- 9 oz gluten free cheese ravioli ^{3,7}
- ³/₄ oz Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

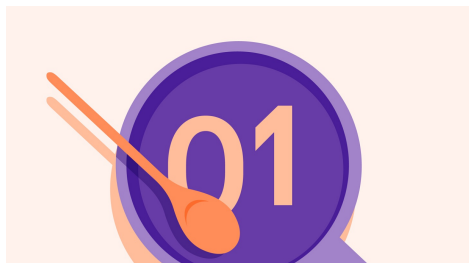
- large saucepan
- box grater or microplane
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 540kcal, Fat 32g, Carbs 47g, Protein 21g



1. Boil water

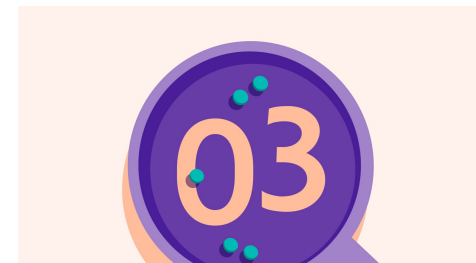
Bring a large saucepan of **salted water** to a boil.



2. Prep cheese & veggies

Meanwhile, finely grate **Parmesan**, if necessary.

Trim and discard ends from **squash**; halve lengthwise, then cut crosswise into ¼-inch thick half-moons. Halve **tomato** lengthwise, then cut into ½-inch pieces.



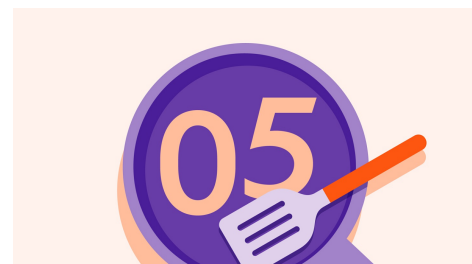
3. Sauté squash & tomatoes

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **squash** and a **pinch of salt**, then cook, stirring, until lightly golden, 2–3 minutes. Add **tomatoes**; cook, stirring, until squash is tender, 1–2 minutes more.



4. Cook pasta

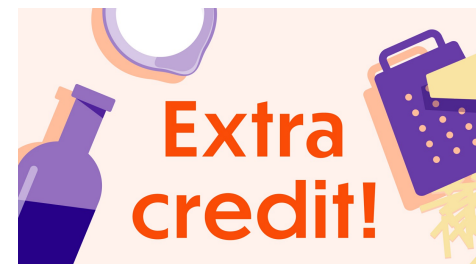
Add **ravioli** to saucepan with boiling **salted water** and cook, stirring occasionally, until al dente, 2–3 minutes. Reserve **¼ cup pasta water**, then drain and return to pot. Stir in **pesto** and **2 tablespoons of the reserved pasta water**, tossing to coat. If too dry, add an additional **1 tablespoon pasta water** at a time, as needed.



5. Finish & serve

Add **squash** and **tomatoes** to pot with **pesto and ravioli**, tossing to combine; season to taste with **salt**.

Serve **ravioli pesto primavera** with **Parmesan** sprinkled over top. Enjoy!



6. Add some green!

Pasta salad counts as a salad in our language, but we understand if you want a little extra green on the table. Toss together some crunchy romaine with a light lemon dressing to compliment your meal.