



## No Chop! One-Pot Gluten Free-Ravioli Marinara

with Basil Pesto



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 one-pot tomato ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just put the sauce together, add the ravioli, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 8 oz marinara sauce
- 4 oz basil pesto <sup>7</sup>
- 9 oz gluten free cheese ravioli <sup>3,7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- medium ovenproof skillet with lid

### COOKING TIP

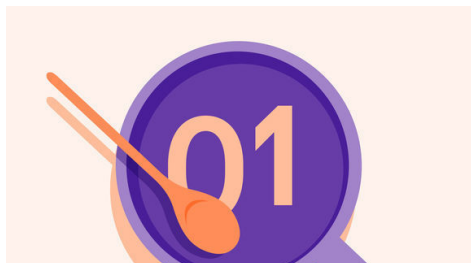
Add some spice to this dish by sprinkling it with red pepper flakes.

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 550kcal, Fat 33g, Carbs 48g, Protein 20g



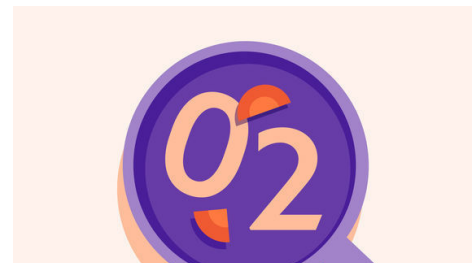
#### 1. Make sauce

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

In a medium ovenproof skillet, combine **marinara sauce**, **2 tablespoons pesto**, **½ cup water**, **½ teaspoon salt**, and **a few grinds of pepper**. Gently stir in **ravioli** until coated in sauce (they won't be completely submerged).



What were you expecting, more steps?

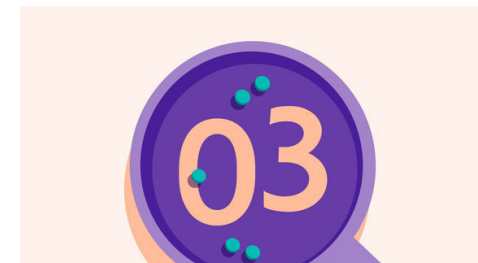


#### 2. Bake sauce & ravioli

Cover skillet with a lid or aluminum foil; bake on upper oven rack until **ravioli** is tender and **sauce** is bubbling, about 20 minutes.

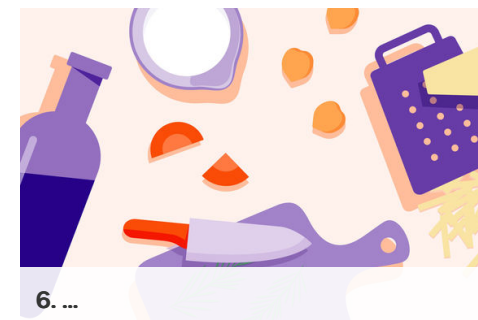


You're not gonna find them here!



#### 3. Finish & serve

Drizzle **tomato ravioli** with **remaining pesto**, then let stand 5 minutes before serving. Enjoy!



Kick back, relax, and enjoy your Dinnerly!