



## Tomato-Parsley Gluten Free Ravioli

with Spinach Salad & Creamy Parmesan Dressing



20-30min



2 Servings

A welcome new spin on ravioli, this one-skillet dinner is a weeknight delight. It's quick to prepare, easy to clean up, and serves up big, bright flavors. We cook cheesy gluten-free ravioli in a pomodoro sauce of fresh parsley, fragrant garlic, and whole peeled tomatoes. Dollops of fresh ricotta finish the whole thing off. Spinach salad is served alongside, to counterbalance the rich, creamy stuffed pasta.



## What we send

- garlic
- 14½ oz can whole peeled tomatoes
- ¼ oz fresh parsley
- ¾ oz Parmesan <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 9 oz pkg gluten free cheese ravioli <sup>3,7</sup>
- 5 oz baby spinach
- 4 oz ricotta <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

## Tools

- 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 730kcal, Fat 43g, Carbs 57g, Protein 29g



### 1. Prep ingredients

Finely chop **1 teaspoon garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Pick **parsley** from stems. Discard stems; finely chop leaves. Finely grate **Parmesan**, if necessary.



### 2. Make the sauce

In a medium skillet, stir to combine **tomatoes, chopped garlic, 2 tablespoons oil, ½ teaspoon salt, a few grinds of pepper, and half of the parsley**. Bring to a boil over medium-high. Reduce heat to medium, then simmer until slightly reduced, 2-3 minutes.



### 3. Make dressing

While the **sauce** simmers, in a medium bowl, whisk to combine **sour cream, 1 tablespoon oil, and 1 tablespoon vinegar**; season to taste with **salt and pepper**.



### 4. Cook ravioli

To skillet with **sauce**, stir in **½ cup water** and **ravioli**. Increase heat to medium-high and return to a boil. Once boiling, reduce heat to medium-low, and cook, stirring occasionally, until ravioli is tender, 4-5 minutes.



### 5. Toss salad

Add **spinach** and **half of the Parmesan** to the bowl with the **dressing** and toss to combine.



### 6. Garnish & serve

Top **ravioli** with **remaining parsley and Parmesan** and a few dollops of **ricotta**. Serve **tomato-parsley skillet ravioli** with **salad** alongside. Enjoy!